

THE ART OF COOKERY



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HOME ECONOMICS DEPARTMENT
PUBLIC SERVICE ELECTRIC AND GAS COMPANY

THE ART OF COOKERY

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Entree, Buffet and Casserole Dishes

Food for the Family and for Parties of Every Size

When planning meals for the family or for guests, you usually begin with the main dish and build around it. Here you will find a collection of dependable Entree, Buffet and Casserole Dishes with a few suggested menus that will make meal planning an easy task.

Menu Suggestions

Salmon Chowder
*Cheese Souffle
Asparagus with Lemon Butter
Scallions and Radishes
Hot Rolls
Crisscross Rhubarb Pie
Coffee

A dinner for a spring day or any day. The main dish is a wonderful cheese souffle, fragrant and served piping hot right from the oven. You will find this an interesting Lenten menu. The souffle is an excellent luncheon or Sunday night supper dish.

Onion Soup
*Creole Chicken Dinner
Frozen Peas Tossed Green Salad
Deep Dish Apple Pie

Everything except the soup is cooked in the oven, at 350° F. for one hour. Creole chicken is a good suggestion for church suppers.

Appetizer Salad
*Crusty Oven-Fried Chicken
Oven-Browned Potatoes
Broccoli with Hollandaise Sauce
Luscious Lemon Torte
Coffee

Chicken and potatoes cook in the oven at the same temperature and for the same time. Dessert may be made beforehand.

WEDDING RECEPTION

*Chicken and Ham in Patty Shells
Fancy Sandwiches
Olives
Ice Cream Nosegays
(small balls of peach, strawberry and pistachio ice cream)
Bride's Cake
Wedding Punch
Nuts Mints

Note: See page 4 for easy step-by-step working plan.

*Baked Lima Beans
Cole Slaw with Sour Cream Dressing
Garlic French Bread
Apple Cake

Economical and delicious for the family or as a buffet supper for a crowd. May be prepared ahead and reheated just before serving. Ideal for teenage crowd, Dad's gang, and a good suggestion for church suppers.

*Deep Dish Corned Beef and Cabbage
Whole Kernel Corn
Beet and Onion Salad
Gingerbread with Chocolate Sauce
Coffee Milk

An old favorite in a new guise. Quick, too! A life-saver for the busy homemaker or business woman. Cook the corn, and dessert prepared from a mix, right in the oven with the corned beef and cabbage. Good recipe to file away for church suppers or buffet parties.

CHICKEN AND HAM IN PATTY SHELLS

1—5½ to 6 lb. fowl
Boiling water
2 tsp. salt
1 medium onion
Parsley
½ cup chicken fat,
butter or margarine
⅔ cup enriched flour

5 cups chicken stock
¼ cup light cream or top
milk
¼ lb. boiled ham, slivered
Salt
Pepper
⅔ cup cooking sherry

Place cleaned and washed fowl in large kettle. Add boiling water to cover, 2 tsp. salt, onion and a few sprigs of parsley. Cover and simmer 3 to 3½ hours or until chicken is tender. Let chicken cool, breast down, in stock. Skim fat from stock, remove chicken. Remove skin and bones, cut meat in bite-size pieces (approximately 5 cups or 1½ lbs.). Heat fat in 3 qt. saucepan; add flour and stir until well blended and bubbly. Remove from heat and slowly stir in chicken stock. Return to heat; cook slowly, stirring constantly until mixture thickens; add cream or top milk and blend thoroughly. Stir in chicken and ham, saving a little ham to sprinkle on top; season with salt and pepper to taste. Keep over low heat or place over hot water until ready to serve; stir cooking sherry in slowly. Serve in heated patty shells, on hot opened buttered biscuits, corn bread or toast points. Serves 12.

Here's the plan to make entertaining easy:

Two Days Ahead: Make out market list; shop; wash and cook chicken; cool in stock. Place in refrigerator to keep overnight.

One Day Ahead: Cut up chicken meat, cover it; prepare sauce but don't combine with chicken; sliver ham; store all in refrigerator.

On the Party Day: Make patties, biscuits or corn bread.

Just Before the Party: Reheat chicken and ham in sauce, saving a little ham to sprinkle on top, and season with salt and pepper to taste. Keep over low heat or place over hot water until ready to serve; stir cooking sherry in slowly. Reheat patties, biscuits or corn bread.

BAKED LIMA BEANS

1 lb. dried lima beans
1 qt. canned tomatoes
1 tbsp. dry mustard
½ cup molasses
1 tsp. salt

4 large onions, sliced ¼" thick
¾ lb. Dixie bacon, sliced ¼" thick

Soak limas overnight in three times as much water as beans. Simmer until tender. Drain and put beans in greased shallow baking pan, 10"x15"x2½". Pour tomatoes over beans. Mix together and add molasses and salt, next add a layer of onion slices. Cover with slices of bacon. Bake at 325° F. for 2 hours. Serves 12.

*Any lean bacon may be used.

DEEP DISH CORNED BEEF AND CABBAGE

2 cups corned beef hash
(1 lb. can)
6 cups coarsely cut green
cabbage
2 tbsp. butter or margarine
2 tbsp. enriched flour
1 cup milk

½ tsp. salt
⅛ tsp. pepper
¼ tsp. caraway seeds
½ cup buttered crumbs or
crispy rice cereal
⅓ cup grated American
cheese

Place hash in the bottom of a 1½ qt. greased casserole. Cook cabbage in boiling salted water 5 minutes. Drain. While cabbage is cooking, melt butter or margarine in saucepan over low heat, stir in flour until smooth and bubbly, add milk gradually and cook, stirring constantly until sauce is thick and smooth. Stir in salt, pepper and caraway seeds. Mix cream sauce and cabbage together and pour over hash. Sprinkle with buttered crumbs or crushed crispy rice cereal and grated cheese. Bake at 350° F. for 30 minutes. Serves 4-5.

CREOLE CHICKEN DINNER

1—5½ to 6 lb. roasting
chicken
Enriched flour
5 tbsp. shortening
2 medium onions, sliced
2 carrots, diced

1 cup canned tomatoes
½ tsp. paprika
¼ tsp. pepper
1 tsp. salt
3 cups boiling water
1 cup uncooked rice

Clean chicken, cut into 13 pieces and flour lightly. Melt shortening in heavy skillet and brown onions. Remove onions and brown chicken. Place chicken in 2½ to 3 qt. casserole. Combine carrots, tomatoes, seasonings and boiling water; pour around chicken. Sprinkle rice and browned onions evenly around chicken. Cover tightly. Bake at 350° F. for 1 hour or until chicken is tender. Remove cover for the last 5 minutes. Serves 6.

EGG AND MUSHROOM CASSEROLE

1 lb. mushrooms, chopped
1 green pepper, chopped
1 medium onion, chopped
2 tbsp. chopped parsley
6 tbsp. butter or margarine
6 tbsp. enriched flour
3 cups milk

1 tsp. salt
¼ tsp. pepper
2 cups cooked rice
8 hard cooked eggs,
chopped
½ cup buttered bread
crumbs

Saute mushrooms, green pepper, onion and parsley in butter or margarine. Remove vegetables. Add flour to melted butter or margarine and blend. Add milk slowly, stirring constantly and cook until thickened. Add salt and pepper. Place in greased 2 qt. casserole thin layers of rice, eggs, vegetable mixture and white sauce. Repeat the thin layers until all ingredients are used. Cover with buttered bread crumbs. Bake at 400° F. for 20 minutes. Serves 6.

CHEESE SOUFFLE

6 eggs
¼ cup butter or margarine
6 tbsp. enriched flour
1 tsp. salt
⅛ tsp. cayenne
1½ cups milk
½ lb. sharp cheddar cheese, grated

Separate eggs, putting whites in large bowl. (Be sure to have yolks and whites at room temperature before starting souffle.) Melt butter or margarine over low heat; add flour, salt and cayenne; stir until well blended. Remove from heat, gradually stir in milk. Cook until thick and smooth, stirring constantly. Remove from heat and add cheese. Stir until cheese is melted. Beat egg yolks until thick and light and slowly stir into cheese mixture until well blended. Cool slightly. Beat egg whites until stiff but not dry. Pour cheese mixture slowly onto the egg whites, folding the mixture thoroughly. Pour into ungreased 2 qt. casserole making sure rim of casserole is ¼" above mixture. To give souffle a high hat, use tip of teaspoon to draw a circle in top about ½" deep and 1½" from rim of dish. Bake at 300° F. for 1½ hours. Serves 6.

Note: A souffle is at its best served immediately. If yours is a tardy family, you can stall along for another 20 or 30 minutes by gradually reducing heat at end of baking time 10 degrees every 5 minutes until 250° F. is reached.

CHEESE NOODLE RING WITH CURRIED SHRIMP SAUCE

1 8-oz. pkg. noodles
⅓ cup dry bread crumbs
1 cup grated American
cheese
2½ cups milk

4 eggs, slightly beaten
1 tsp. salt
1 tsp. Worcestershire sauce
Curried Shrimp Sauce
1 tsp. chopped parsley

Cook noodles in boiling salted water per directions on package; rinse and drain. Alternate layers of noodles, crumbs, and cheese in greased 2 qt. ring mold. Combine milk, eggs, salt and Worcestershire sauce; pour over noodles. Bake with 1" hot water surrounding pan at 350° F. for 45 minutes. Unmold and serve with Curried Shrimp Sauce in center of ring sprinkled with chopped parsley. Serves 6-8.

Curried Shrimp Sauce

¼ cup melted butter or
margarine
¼ cup enriched flour
½ tsp. salt
⅛ tsp. paprika
½ to 1 tsp. curry powder
1½ cups milk

3 tbsp. catsup
1½ cups cooked, cleaned
shrimp (1½ lbs. fresh
shrimp)
2 tbsp. cooking sherry (if
desired)

Blend butter or margarine, flour and seasonings; gradually stir in milk. Cook until thick and smooth, stirring constantly. Add catsup, shrimp and cooking sherry; heat thoroughly. Serves 6-8.

Note: You might like to serve green beans, a relish tray and fruit or berry pie with this noodle custard mixture at your next bridge luncheon. This is an inexpensive hot buffet supper dish.

CRAB MEAT MARYLAND

¼ cup butter or margarine
3 tbsp. enriched flour
2 cups milk
2 tbsp. minced onion
½ tsp. celery salt
⅛ tsp. grated orange rind
1 tbsp. minced parsley
1 tbsp. minced green
pepper
1 pimiento, minced
⅛ tsp. Tabasco sauce

2 tbsp. cooking sherry
1 egg, beaten
1 tsp. salt
⅛ tsp. pepper
3 cups cooked fresh or
canned crab meat
(1¼ lbs.)
½ cup soft bread crumbs
1 tbsp. melted butter or
margarine

Melt ¼ cup butter or margarine in saucepan; stir in flour and cook over low heat until blended and bubbly. Add milk gradually, stirring constantly until thickened. Add next seven ingredients. Remove from heat; add cooking sherry. Stir a little sauce slowly into egg; then stir all back into sauce. Add salt, pepper, crab meat; turn into greased shallow 1½ qt. casserole. Sprinkle buttered crumbs on top and bake at 350° F. for 15 to 20 minutes or until delicately brown. Serves 6.

Note: May be prepared in individual casserole or ramekin dishes. You will want to keep this recipe on hand for wedding receptions, anniversaries and special parties. Delicious!

CORNED BEEF HASH PIE

1 cup biscuit mix
⅓ cup milk (approx.)
2 cups corned beef hash
(1 lb. can)

½ cup sour cream
1 tbsp. prepared horse-
radish
4 green pepper rings

Combine biscuit mix and milk to make biscuit dough. Roll out ¼" thick and line an 8" pie plate. Bake at 450° F. for 7 minutes. Remove from oven. Fill with hash that has been thoroughly combined with sour cream and horseradish. Bake at 325° F. for 10 minutes. Garnish with green pepper rings. Serves 6.

SALMON MACARONI LOAF

¾ cup broken macaroni
1 tsp. minced parsley
2 tbsp. melted butter or
margarine
½ cup grated cheese
1 tsp. salt

⅛ tsp. pepper
1 tsp. Worcestershire sauce
2 cups flaked salmon
1½ cups milk
2 eggs, beaten
6 stuffed olives, sliced

Cook macaroni in boiling salted water until tender; drain. Mix with parsley, butter or margarine, cheese, seasonings and salmon. Add milk and eggs. Arrange olive slices in bottom of greased 1 qt. loaf pan. Pour mixture in carefully. Bake, uncovered, with 1½" hot water surrounding pan at 350° F. for 45 minutes. Unmold. Serves 6.

BAKED ASPARAGUS WITH EGGS

1 bunch (2 lbs.) asparagus ½ cup buttered bread
6 hard cooked eggs crumbs
1½ cups cheese sauce

Wash and cut asparagus into 4" to 5" stalks. Cook in boiling salted water until tender, drain. In the bottom of a greased 10"x6"x2" baking dish, arrange two stalks of asparagus, then two halves of hard cooked eggs with yolks upward; two more stalks of asparagus and two more halves of eggs. Next layer, place asparagus over eggs and eggs over asparagus. Repeat alternating layers until all ingredients are used. Pour cheese sauce over all. Cover with buttered crumbs and bake at 350° F. for 30 minutes. Serves 5-6.

Cheese Sauce

2 tbsp. butter or margarine ½ tsp. salt
2 tbsp. enriched flour ⅛ tsp. paprika
1½ cups milk ½ cup grated cheese

Melt butter or margarine, add flour and when well blended, add milk and seasonings. Cook until thickened. Add grated cheese. Yield: 1½ cups sauce.

CHILI CON CARNE

1 lb. ground beef or pork ¼ tsp. pepper
1 medium onion, diced 1½ cups canned tomatoes
2 tbsp. shortening 2½ cups cooked kidney
1 tsp. salt beans
½ tsp. chili powder

Brown meat and onion in shortening in a 10" skillet. Add seasonings, tomatoes and beans. Cover and cook slowly for about 45 minutes, or bake at 350° F. for 1 hour. Serves 6.

PORK CHOP SUEY

(Oriental Style)

1½ lbs. pork shoulder or 2 tsp. soy sauce
1 lb. boned lean pork 1 No. 2 can mixed Chinese
1 cup water vegetables
1 large green pepper, ½ cup cold water
cut in strips 1 tbsp. cornstarch
1 medium onion, sliced 3 cups cooked rice
¾ tsp. salt

Trim fat pork. Cut fat in small pieces; cook in heavy skillet over medium heat until all fat is rendered. Remove meat from bones; cut in thin strips. Add bones to 1 cup water in saucepan and simmer 30 minutes; there should be ¾ cup stock remaining. (If lean pork is used, dissolve 1 bouillon cube in ¾ cup hot water.) Remove rendered fat from pan; add meat and cook until well browned, turning frequently. Add green pepper, onion, salt, ¾ cup stock and soy sauce; cook 30 minutes, stirring occasionally. Add drained mixed Chinese vegetables. Add ½ cup cold water to cornstarch; stir until smooth. Blend in small amount of hot liquid. Return to chop suey and cook, stirring constantly, until slightly thickened. Serve with rice. Serves 6.

CRUSTY OVEN-FRIED CHICKEN

2 2-lb. broilers 2 tsp. salt
½ cup enriched flour ½ tsp. pepper
½ cup shortening 1 tbsp. paprika

Have broilers split in half, wash and dry thoroughly. Blend together flour, shortening and seasonings. Spread this coating over chicken. Bake in shallow pan at 350° F. until tender, about 1 hour. Serves 4.

Note: To save time for the busy homemaker or business woman, chicken may be prepared, spread with coating and stored in refrigerator ready for the oven a day ahead.

ITALIAN SPAGHETTI AND MEAT BALLS

2 medium onions, chopped 2½ tsp. salt
2 cloves garlic, minced ¼ tsp. pepper
2 tbsp. cooking oil ¼ tsp. crushed red pepper
3½ cups canned tomatoes 1 6-oz. can tomato paste
(1 No. 2½ can) Meat Balls
1 cup water 1 lb. spaghetti, cooked
¼ cup chopped parsley 1 cup grated Parmesan
2 leaves fresh or dried basil cheese
½ tsp. thyme

Cook onions and garlic in oil until golden; add tomatoes, and simmer uncovered for 20 minutes, or until oil comes to the surface of sauce. Add water, parsley, seasonings, and tomato paste; bring to boil. Add meat balls; cover and simmer for at least 2 hours. Add more seasonings, if desired. Serve over hot, drained spaghetti; sprinkle with cheese. Serves 6.

Meat Balls

½ lb. ground beef ½ cup fine dry bread
½ lb. ground pork crumbs
2 medium onions, minced 1 egg
1 clove garlic, minced 2 tsp. salt
¼ cup chopped parsley ½ tsp. pepper
½ cup grated Parmesan 2 tbsp. cooking oil
cheese

Combine all ingredients except oil; mix thoroughly. Add a little water if mixture seems dry. Shape into 24 balls and brown slowly in hot oil.

DRIED BEEF CASSEROLE

¼ cup chopped onion 2 cups cooked macaroni
¼ cup chopped celery (1 cup uncooked)
¼ lb. dried beef, shredded ½ tsp. salt
¼ cup butter or margarine ¼ tsp. pepper
¼ cup enriched flour 1 tbsp. minced parsley
2 cups milk ⅓ cup grated American
cheese

Cook onion, celery and dried beef in butter or margarine until onions are golden. Stir in flour; add milk gradually and stir until slightly thickened. Add macaroni, seasonings, and parsley. Pour into greased individual casseroles, or a 1 qt. casserole. Sprinkle with grated cheese. Bake at 400° F. about 20 minutes. Serves 4-5.

Delicious Desserts

LEMON CAKE

½ cup butter or margarine 2 cups sifted cake flour
1 cup sugar ½ tsp. baking soda
2 eggs ¼ tsp. salt
1½ tbsp. lemon juice ½ cup milk

Cream butter or margarine. Add sugar gradually, creaming until light. Add eggs, one at a time, beating well after each addition. Add lemon juice. Add sifted dry ingredients alternately with milk. Pour into greased 9" or 10" spring form pan. Bake at 350° F. for 45 minutes. Yield: one 9"-10" cake.

To make a Luscious Lemon Torte cover top with Lemon Filling and top with Lemon Frosting.

This cake is delicious with Orange Glaze Frosting or served plain as accompaniment to fresh or frozen fruit.

ANGEL CAKE

1 cup sifted cake flour 1 tsp. cream of tartar
1 cup egg whites 1¼ cups sugar
(8-10 egg whites) 1 tsp. vanilla
½ tsp. salt ¼ tsp. almond flavoring

Sift flour three times. Beat egg whites and salt until foamy. Add cream of tartar, beat until stiff but not dry. Sift sugar and sprinkle ¼ cup over mixture. Fold in gently, but thoroughly. Repeat until all sugar is used. Fold in flavorings. Sift ¼ cup flour over mixture; fold in gently. Repeat until all flour is used. Pour into ungreased 9" tube pan. Bake at 325° F. for 55-60 minutes. Let cake hang upside down in pan until thoroughly cool. Yield: one 9" tube cake.

Angel cake makes a delicious dessert for Bridge and Television parties. Top with Peanut Brittle Cream Topping, Strawberries and Whipped Cream, Orange Glaze or Ice Cream.

SOUR CREAM CHOCOLATE CAKE

Sour Cream Chocolate Cake is a rich, dark, moist cake delicious with Pecan Filling and Seafoam Icing.

1 cup sour cream ¼ tsp. salt
1 cup sugar 1 tsp. baking soda
3 eggs, well beaten 2 sqs. unsweetened choco-
late, melted

Beat cream and sugar together thoroughly. Add eggs and blend well. Sift together dry ingredients and add to creamed mixture, combine thoroughly. Add chocolate and blend well. Pour into 2 greased 8" layer cake pans. Bake at 350° F. for 25-30 minutes. Yield: two 8" layers.

SPONGE CAKE

1 cup sifted cake flour ½ cup egg yolks (4-5 egg
½ tsp. salt yolks)
2 tbsp. lemon juice 1 cup sugar
1½ tsp. grated lemon rind ¾ cup egg whites (6-8 egg
1 tbsp. water whites)

Sift flour and salt together twice. Combine lemon juice, rind, water and egg yolks, beat until very thick. Add sugar gradually, beating thoroughly after each addition. Sift dry ingredients into egg mixture gradually, folding gently. Beat egg whites until stiff but not dry and fold gently into batter. Pour into greased 9" tube pan. Bake at 325° F. for 60-70 minutes. Let cake hang upside down in pan until thoroughly cool. Serve unfrosted or cut into 2 layers, fill and frost. Yield: one 9" tube cake.

For Cinderella Sponge Cake, split cake in 2 layers and fill with Lemon Filling. Cover entire cake with Fluffy Meringue. Sponge cake can be served in many ways.

Cut cake in finger length pieces and serve with ice cream. Frost with Chocolate Icing and cut in squares, or top with fresh fruit and ice cream.

ROYAL PETITS FOURS

½ cup shortening 1 tsp. salt
1 cup sugar ¼ cup milk
1¼ cups sifted cake flour 3 egg whites, beaten
3 tsp. baking powder 1 tsp. vanilla

Cream shortening and sugar. Sift together dry ingredients and add to creamed mixture alternately with milk. Fold in egg whites and vanilla. Pour batter into greased wax paper-lined 10"x15" jelly roll pan. Bake at 350° F. for 20-25 minutes. Turn out on cake rack, remove waxed paper while still warm. Cool. Cut with fancy cutters or sharp knife into desired shapes. Frost with Creamy Butter Frosting and decorate with colored sugar, coconut, candied fruit or nuts. Yield: one sheet of cake 10"x15".

To make ring cake, this batter may be poured into greased and floured 9" ring mold and baked at 350° F. for 35-40 minutes. When cake is cool, frost with Creamy Butter Frosting and fill center with Ice Cream.

ORANGE CHIFFON CAKE

Ingredients for 10" tube cake

2 1/4 cups sifted cake flour	2 tbsp. grated orange rind
1 1/2 cups sugar	3/4 cup liquid (juice 2 oranges and water)
1 tbsp. baking powder	1 cup egg whites (8-10 egg whites)
1 tsp. salt	1/2 tsp. cream of tartar
1/2 cup cooking oil	
5 egg yolks	

Ingredients for 8" or 9" square cake

1 1/8 cups sifted cake flour	1 tbsp. grated orange rind
3/4 cup sugar	6 tbsp. liquid (juice 1 orange and water)
1 1/2 tsp. baking powder	1/2 cup egg whites (4-5 egg whites)
1/2 tsp. salt	1/4 tsp. cream of tartar
1/4 cup cooking oil	
2 egg yolks	

Sift together flour, sugar, baking powder and salt into mixing bowl. Make a well in the center and add oil, egg yolks, orange rind and liquid. Beat until well blended and smooth. Beat egg whites and cream of tartar until very stiff. (Do not overbeat.) Pour egg yolk mixture gradually over beaten egg whites. Fold gently until blended. Pour into ungreased 10" tube pan or 8" or 9" square pan.

For large cake bake at 325° F. for 65-70 minutes.

For small cake bake at 350° F. for 30-35 minutes.

Let cake hang upside down in pan until cool. Loosen from sides with spatula.

This cake will remain fresh and moist for several days. Chiffon Cake takes on a festive air when served with Orange Frosting and surrounded with Coconut Ice Cream Balls.

Frostings and Fillings

LEMON FILLING

Juice and grated rind of 1 lemon	2 1/2 tbsp. cornstarch
1/2 cup sugar	2 tbsp. water
3/4 cup water	1 egg yolk, beaten

Combine lemon juice, rind, sugar and 3/4 cup water in saucepan and bring to a boil. Make smooth paste of cornstarch and 2 tbsp. water, add slowly to syrup, stirring constantly. Cook over low heat until mixture is thick and clear, 3-4 minutes. Remove from heat and slowly add hot mixture to egg yolk. Return mixture to heat and cook 2-3 minutes longer. Cool. Spread on cooled cake. Yield: filling for one 10" cake.

LEMON FROSTING

3/4 cup sugar	2 egg whites
3 tbsp. water	1/2 tsp. lemon flavoring

Place all ingredients in top of double boiler over rapidly boiling water. Beat constantly until mixture stands in peaks. Yield: frosting for top and sides of one 10" cake.

FLUFFY MERINGUE

2 egg whites	1/4 cup sugar
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Beat egg whites until stiff but not dry. Add sugar gradually, beating until meringue forms peaks. Place cake on wire rack. Cover completely with meringue and bake at 450° F. until golden brown, 4-5 minutes. Yield: meringue for top and sides of 9" tube cake.

SEAFOAM ICING

3/4 cup brown sugar, firmly packed	1/8 tsp. cream of tartar
3/4 cup egg sugar	3 egg whites, stiffly beaten
1/3 cup hot water	1 tsp. vanilla

Combine sugars, water and cream of tartar in saucepan. Cover pan and bring slowly to simmer, uncover and cook until syrup spins thread, 234° F. Remove from heat. When syrup has stopped bubbling, pour over egg whites in fine stream, beating constantly. Continue beating until mixture holds shape and does not run. Add vanilla. Yield: frosting for top and sides of 8" or 9" layer cake.

PECAN FILLING

Wonderful with chocolate cake!

1 tsp. cornstarch	2/3 cup milk
1/3 cup sugar	1/3 tsp. salt
2 tbsp. butter or margarine	1/2 tsp. vanilla
3 egg yolks, well beaten	1 cup chopped pecans

Mix cornstarch and sugar. Cream with butter or margarine until smooth. Blend together egg yolks and milk; combine both mixtures in top of double boiler. Cook until thickened. Add salt and vanilla. Cool thoroughly. Add pecans. Yield: filling for 8" or 9" layer cake.

STRAWBERRY FLUFF FROSTING

1 egg white	1/8 tsp. salt
1/2 cup sugar	2/3 cup sliced strawberries

Place all ingredients in top of double boiler, reserving 1/3 cup strawberries. Cook over rapidly boiling water, beating constantly for 4 minutes. Remove from water and beat until cool. Fold in reserved 1/3 cup strawberries. Yield: frosting for top and sides of 8" layer cake.

Note: If frozen strawberries are used, reduce sugar to 1/4 cup and drain strawberries well.

RICH MOCHA FROSTING

4 sqs. sweet chocolate	1/2 cup strong, hot coffee
4 tsp. butter or margarine	1/2 cup chopped nuts (optional)
2 1/2 cups sifted confectioners' sugar	

Melt chocolate and butter or margarine over hot water. Remove from heat, stir in sugar and coffee. Frost cake, sprinkle with nuts. Yield: filling and frosting for top and sides of 8" or 9" layer cake.

QUICK CHOCOLATE FROSTING

1/4 cup water	2 cups sifted confectioners' sugar
2 tbsp. butter or margarine	1 tsp. vanilla
2 sqs. unsweetened chocolate	

Heat water in saucepan and add butter or margarine and chocolate. Stir constantly until chocolate is melted and mixture is smooth. Add sugar and beat until frosting is thick and smooth. Add vanilla. Yield: frosting for top and sides of 8" layer cake.

Note: If frosting gets hard, a few drops of milk or water will soften it.

ORANGE GLAZE

1 egg yolk, beaten	Grated rind of 1 orange
2 tbsp. melted butter or margarine	1 1/2-2 cups sifted confectioners' sugar
5 tbsp. orange juice	

Combine first four ingredients, blending until smooth; add sugar 1/2 cup at a time until mixture is well blended but not stiff. Pour over top and sides of tube cake. Yield: glaze for top and sides of 10" tube cake.

CREAMY BUTTER FROSTING

2 tbsp. butter or margarine	1 egg white
1/8 tsp. salt	1/4 cup light cream
2 1/2 cups sifted confectioners' sugar	1 tsp. vanilla

Cream butter or margarine and salt. Add sugar, egg white and cream to creamed mixture. Blend well after each addition. Add vanilla and beat until light and creamy. A few drops of vegetable coloring will give the frosting a party-like air. Yield: frosting for top and sides of 8" or 9" layer cake.

PEANUT BRITTLE CREAM

1 tsp. vanilla	1/2 lb. peanut brittle, broken into small pieces (about 1 1/2 cups)
1 1/2 cups heavy cream, whipped	

Fold vanilla into cream. Add peanut brittle (reserving a few pieces for garnish), folding thoroughly. Pile cream thickly over top and sides of 10" tube cake. Sprinkle reserved peanut brittle over top. Yield: will cover top and sides of 10" tube cake.

CHOCOLATE WHIPPED CREAM

1 cup heavy cream	1 egg (optional)
1/2 cup chocolate syrup	

Whip cream until frothy but still liquid, add syrup and egg quickly. Beat vigorously until thickened. Chill for several hours before serving. Use as filling and topping for Angel, Chiffon or Sponge Cakes. Yield: will cover top and sides of 10" tube cake.

PETITS FOURS GLAZE

1 1/2 cups sugar	2 1/2-3 cups confectioners' sugar
1/8 tsp. cream of tartar	
3/4 cup water	2 tsp. glycerine

Combine sugar, cream of tartar and water in saucepan. Stir over low heat until sugar is dissolved. Boil, without stirring, to a thick syrup (226° F.). Cool to lukewarm (110° F.). Add enough confectioners' sugar to make good consistency for pouring over cake. Add glycerine. Yield: 1 1/2 cups.

Note: The frosting should be thin enough to pour, but not so thin that it will not adhere to cake.

Cake Decorating Hints

Vary the shape of the cakes you bake by using square, oblong or heart-shaped pans. Ring molds, tube pans and torte pans also offer variety.

Colored icings are prepared with a few drops of vegetable coloring. Add the coloring drop by drop. A little goes a long way. Fancy designs, rosettes, leaves and flowers may be made by forcing butter frosting through a pastry tube.

Cocoanut may be shaken up in a covered jar with a few drops of coloring and water and used to simulate grass, leaves, flowers, etc. Cut out a piece of waxed paper the size of the cake. From this cut a stencil of flowers or a seasonal theme (Christmas Tree, wreath, shamrock, bunny, flags, heart, pumpkin face, etc.), and sprinkle cocoanut liberally over the cake in the spaces you have removed. Lift the waxed paper stencil and your design will be clearly outlined on the cake. Colored gum drops or tiny candies may be added for accent.

Chocolate makes a luscious garnish for cakes. Bitter chocolate may be shaved into slivers with a sharp knife and sprinkled on, or one square of chocolate may be melted with one tablespoonful butter or margarine and drizzled over the cake from the tines of a fork. Chocolate bits make attractive designs. They may be melted together and poured on waxed paper to make thin wafers of chocolate. Larger wafers may be cut out with cookie cutters to make designs for children's parties, etc.

Gum drops of all colors, shapes and sizes can be used together to make flowers or spell out names.

Fresh fruit sections and pretty leaves also make attractive decorations.

Fresh flowers may be used to garnish a cake attached to small lengths of uncooked macaroni and placed on cake.

Refrigerator Desserts

REFRIGERATOR CHEESE CAKE

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|------------------------------------|-----------------------------------|
| 1 tbsp. gelatin | 1/8 tsp. salt |
| 1/4 cup cold water | 1 1/2 cups creamed cottage cheese |
| 2 tbsp. melted butter or margarine | 1 tsp. grated lemon rind |
| 1/4 cup sugar | 2 tbsp. lemon juice |
| 1 cup zwieback crumbs | 1/2 tsp. vanilla |
| 1/4 cup milk | 1/2 cup heavy cream |
| 1 egg | 2 egg whites |
| 2 egg yolks | 1/4 cup sugar |
| 1/3 cup sugar | |

Soak gelatin in water 5 minutes. Combine butter or margarine, 1/4 cup sugar and crumbs and press mixture firmly into bottom and sides of an 8" layer cake pan. Cook milk, egg, egg yolks, 1/3 cup sugar and salt until thickened. Add gelatin to thickened mixture and cool. Add cottage cheese, lemon rind, juice and vanilla. Whip cream and fold into cheese mixture. Beat egg whites until stiff, adding 1/4 cup sugar gradually. Gently fold meringue into mixture. Pour entire mixture over crumbs. Chill in refrigerator until firm, or 4-5 hours. Serves 8.

GINGER CREAM REFRIGERATOR CAKE

- | | |
|----------------------|---------------------|
| 1 cup heavy cream | 20 thin gingersnaps |
| 2 1/2 tbsp. molasses | |

Whip cream and stir in molasses. Spread wafers generously with mixture and put together in a long roll in a rectangular dish or a platter. Reserve half the cream to spread over outside. Chill at least 6 hours or overnight. Slice diagonally. Serves 5-6.

PEACH PARFAIT

- | | |
|----------------------------------|----------------------------|
| 20 marshmallows | 2 tbsp. lemon juice |
| 1 cup fresh or canned peach pulp | 1 cup heavy cream, whipped |

Melt marshmallows in top of double boiler. Cool. Add peach pulp and lemon juice. Fold cream into mixture. Pour into refrigerator tray. Turn control dial of automatic refrigerator to coldest setting until mixture is firm, then turn control to normal setting. Serves 6.

VANILLA ICE CREAM

- | | |
|---------------|----------------------------|
| 4 egg whites | 1/2 tsp. vanilla |
| 1/8 tsp. salt | 2 egg yolks |
| 1/4 cup sugar | 1 cup heavy cream, whipped |

Have bowls, beaters and cream thoroughly chilled in refrigerator. Beat egg whites and salt until stiff but not dry. Gradually add sugar and vanilla to egg whites, beating to a stiff meringue. Slowly beat egg yolks into cream. Fold cream mixture into meringue. Pour into refrigerator tray. Turn control dial of automatic refrigerator to coldest setting until mixture is firm, then turn control to normal setting. Serves 6-8.

ICE CREAM IN CHOCOLATE CUPS

- | | |
|---|---------------------------|
| 1 6-oz. pkg. semi-sweet chocolate chips | 8 maraschino cherries |
| 1 qt. vanilla ice cream | 1/4 cup cocoanut, toasted |

Melt chocolate in top of double boiler. Brush the insides of 6 to 8 fluted paper cake cups very thickly with melted chocolate, using pastry brush. Set in refrigerator 3-4 hours or overnight. When chocolate is set, peel off the paper cups carefully and you have a chocolate cup in same pattern. Fill with vanilla ice cream. Garnish with maraschino cherry clipped to form flower pattern and sprinkle with cocoanut. Serves 6-8.

This recipe may be prepared completely beforehand and kept in freezer compartment of refrigerator for several hours.

CHERRY ALMOND PARFAIT

- | | |
|-------------------------------------|-----------------------------------|
| 2/3 cup sugar | 1/2 cup blanched, chopped almonds |
| 1/3 cup water | 1 tsp. vanilla |
| 3 egg whites | 1/8 tsp. salt |
| 1/2 cup chopped maraschino cherries | 1 cup heavy cream, whipped |

Boil together sugar and water until it spins a thread, 234° F. Beat egg whites until stiff. Slowly pour sugar syrup over egg whites, beating constantly. Continue beating until cool. Chill and add cherries, nuts, vanilla and salt. Fold cream into sugar mixture. Pour into refrigerator tray. Turn control dial of automatic refrigerator to coldest setting until mixture is firm, then turn control to normal setting. Serves 6-8.

STRAWBERRY ICE CREAM

- | | |
|----------------------------|---------------------------------|
| 1 cup sugar | 1 qt. strawberries, hulled |
| 1 1/2 tbsp. enriched flour | Juice of 1 lemon |
| 1/8 tsp. salt | 1 1/4 cups heavy cream, whipped |
| 1 cup scalded milk | |
| 2 eggs, separated | |

Mix in top of double boiler 1/3 cup of sugar, flour and salt. Add milk while stirring. Cook, stirring until thickened. Add part of mixture to slightly beaten egg yolks. Return to remaining mixture in top of double boiler. Cook, stirring constantly, until thickened, or about 2 minutes. Chill. Crush strawberries; add lemon juice and 1/3 cup sugar. Beat egg whites until stiff; add remaining sugar. Beat until stiff. Fold together egg yolk mixture, strawberries and egg whites. Fold in cream. Pour into refrigerator tray. Turn control dial of automatic refrigerator to coldest setting until mixture is frozen around edges. Remove from tray and whip until smooth. Return to refrigerator and when mixture freezes return control to normal setting. Serves 8-10.

FROZEN LEMON PIE

- | | |
|--------------------------------|------------------------------|
| 1/2 cup crushed vanilla wafers | 2 tbsp. lemon juice |
| 2 egg yolks | 2 egg whites |
| 6 tbsp. sugar | 2 tbsp. sugar |
| 1/2 tsp. grated lemon rind | 2/3 cup heavy cream, whipped |

Sprinkle bottom of refrigerator tray with 1/4 cup of wafer crumbs. Combine egg yolks, 6 tbsp. sugar, lemon rind and juice. Cook in top of double boiler 3 minutes, stirring constantly. Cool. Beat egg whites until stiff, gradually add 2 tbsp. sugar. Fold egg whites and cream into yolk mixture. Pour filling into crumb-lined tray. Cover with remaining crumbs. Turn control dial of automatic refrigerator to coldest setting until mixture is firm, then turn control to normal setting. Cut diagonally to form pie-shaped wedges. Serves 6-8.

CHOCOLATE MOUSSE

- | | |
|--|---------------------|
| 1 6-oz. pkg. semi-sweet chocolate bits | 3/4 cup heavy cream |
| 3 tbsp. hot water | 3 eggs, separated |
| 1 1/2 tbsp. butter or margarine | 1 tsp. vanilla |
| | 1/8 tsp. salt |

Melt chocolate in top of double boiler with water and butter or margarine. Gradually add cream and blend well. Heat thoroughly. Beat egg yolks until very thick and light and add to chocolate mixture. Cook over hot water until mixture thickens. Remove from heat. Beat egg whites until they barely hold a peak; fold in. Stir and return to heat for 2 minutes. Add vanilla and salt. Pour into individual sherbets and chill overnight. Garnish with whipped cream or vanilla ice cream and cherry. Serves 4-5.

BISQUE TORTONI

- | | |
|--------------------|----------------------------|
| 1 cup milk | 1/2 tsp. vanilla |
| 1 tbsp. gelatin | 1 cup heavy cream, whipped |
| 1/4 cup cold water | 3/4 cup crumbled macaroons |
| 2 eggs | |
| 1/2 cup sugar | |
| 1/8 tsp. salt | |

Scald milk; dissolve gelatin in water. Beat eggs and sugar together. Add milk and gelatin to egg mixture and mix thoroughly. Add salt and vanilla. Cool mixture and fold in cream. Place in individual dessert dishes and sprinkle with macaroons. Chill in refrigerator until firm. Serves 4.

Dessert Specialties

MAGIC PEACH RING

- | | |
|---|--|
| 1 cup sifted enriched flour | 1/2 cup raspberry jelly |
| 1 1/2 tsp. baking powder | 3/4 cup peach syrup (if canned peaches are used), or 1/2 cup corn syrup and 1/4 cup water combined (if fresh peaches are used) |
| 1/2 tsp. salt | |
| 3 tbsp. shortening | |
| 1/3 cup milk (approx.) | |
| 5 medium whole, peeled peaches, canned or fresh | |

Sift together dry ingredients and cut in shortening. Add milk gradually to make a soft dough. Turn out onto lightly floured board and roll to fit 8" casserole dish. Set custard cup upside down in center of casserole dish (make sure custard cup is exact height of baking dish). Arrange peaches around cup. Combine syrup and jelly; cook down to measure exact amount the inserted custard cup will hold. Pour syrup over peaches. Cover with biscuit dough pressing edge of dough to inside of dish to make airtight seal. Bake at 400° F. for 30-35 minutes. Remove from oven and let casserole stand for a few minutes to allow juice to run into custard cup. Serve on large serving plate with spoon or ladle in custard cup to spoon syrup over peaches. Serves 5.

Note: When ready to serve invert casserole on serving platter, being careful not to spill juice out of the cup.

PINEAPPLE SUPREME

Take one fresh ripe pineapple and slice lengthwise. Remove inside of pineapple; cut into cubes. Make various size melon balls—cantaloupe, watermelon and honeydew. Mix all together with walnuts, marshmallow cubes, orange sections, pineapple cubes, cherries, grapes, and apple wedges, or any other fruit combination available. Toss all fruit together and fill pineapple shell. Garnish with grape, lemon or romaine leaves. Serve with side bowl of whipped cream dressing. Serves 6.

FRUIT MELODY

- | | |
|------------------------------|---------------------------------|
| 4 egg yolks, slightly beaten | 1 cup pitted cherries |
| 2 tsp. sugar | 1/2 cup halved grapes |
| 1 cup milk | 1/2 lb. marshmallows, quartered |
| 1 1/2 cups crushed pineapple | 2 tbsp. lemon juice |
| 2 cups fruit cocktail | 2 cups heavy cream, whipped |

Combine egg yolks, sugar, milk and cook in double boiler, stirring constantly until thickened. Cool. Add to fruit, marshmallows and lemon juice. Fold in cream. Chill in refrigerator overnight. Serves 6.

MERINGUE PEARS ON RASPBERRIES

- | | |
|--------------------------------|-----------------------------------|
| 2 egg whites | 1/4 cup cocoanut, or 3 |
| 1/4 cup sugar | tbsp. shaved almonds |
| 8 pear halves, canned or fresh | 1 pkg. frozen raspberries, thawed |

Beat egg whites until stiff but not dry. Add sugar gradually beating until meringue forms peaks. Drain pears well. Cover cut side with meringue. Sprinkle with cocoanut or almonds. Brown meringue pears under broiler for 3 minutes or in oven at 450° F. for 5 minutes. Float pears on top of raspberries in glass dish. Serves 8.

Quick Breads and Yeast Breads

for Tea Time, Coffee Time or Any Time

Quick Bread Tips

1. Quick breads slice better if aged a day or two before cutting.
2. Fruit and nut breads will keep well for a week if wrapped in waxed paper and stored in an airtight container.

ORANGE BREAD

2 tbsp. shortening	2½ tsp. baking powder
1 cup honey	½ tsp. baking soda
1 egg, well beaten	½ tsp. salt
1½ tbsp. grated orange rind	¾ cup orange juice
2½ cups sifted enriched flour	¾ cup chopped seedless raisins

Cream shortening and honey thoroughly. Add egg and grated orange rind. Sift together dry ingredients and add alternately with orange juice to creamed mixture. Add raisins. Bake in greased 8"x4"x2¾" loaf pan at 325° F. for 70 minutes. Yield: one loaf.

CRANBERRY ORANGE BREAD

2 cups sifted enriched flour	1 tbsp. grated orange rind
1½ tsp. baking powder	½ cup orange juice
½ tsp. baking soda	¼ cup water
1 tsp. salt	1 egg, beaten
1 cup sugar	1¾ cups coarsely ground cranberries
¼ cup butter or margarine	1 cup bran

Sift together dry ingredients. Cut in butter or margarine and rind. Add orange juice and water. Blend. Add egg and beat well. Stir in cranberries and bran. Pour into greased 9"x5"x3" loaf pan. Bake at 325° F. for 80 minutes. Yield: one loaf.

DATE NUT LOAF

¾ cup boiling water	1 egg
1 7¼-oz. pkg. pitted dates, quartered	1½ cups sifted enriched flour
1½ tsp. butter or margarine	1 tsp. baking soda
¾ cup sugar	½ tsp. salt
	½ cup chopped walnuts

Pour boiling water over dates, cool and drain. Save liquid. Cream butter or margarine, add sugar gradually, add egg and beat well. Sift together flour, baking soda and salt. Add alternately with liquid from dates to creamed mixture. Add dates and nuts. Bake in greased 8"x4"x2¾" loaf pan at 350° F. for 1 hour. Yield: one loaf.

APRICOT NUT LOAF

Boiling water	4 tsp. baking powder
1 cup dried apricots	3 tbsp. butter or margarine
3½ cups sifted enriched flour	1 tsp. grated orange rind
¾ cup sugar	1 egg, beaten
1 tsp. salt	1 cup milk
	½ cup chopped nuts

Pour boiling water over apricots, cover and let stand 10 minutes. Drain and dry on towel; cut into slices. Sift together flour, sugar, salt and baking powder. Cut butter or margarine into flour mixture. Combine orange rind, egg and milk, add to dry ingredients and mix until well blended. Add apricots and nuts. Bake in greased 8"x4"x2¾" loaf pan at 375° F. for 45 minutes. Yield: one loaf.

BANANA NUT LOAF

1¾ cups sifted enriched flour	½ cup shortening
1¼ tsp. baking powder	¾ cup sugar
½ tsp. baking soda	2 eggs, slightly beaten
¾ tsp. salt	1 cup mashed banana (2-3 bananas)
½ cup chopped nuts	

Mix and sift flour, baking powder, baking soda and salt. Add nuts. Cream shortening, add sugar gradually. Beat until light and fluffy. Add eggs and mix until well blended. Add dry ingredients alternately with banana, stirring just enough to combine thoroughly. Turn into greased 9½"x5½"x2¾" loaf pan. Bake at 350° F. for 1 hour. Yield: one loaf.

JOHNNY CAKE

In the days of Daniel Boone, no man left the settlement without his sack of cornmeal, hence the name "Johnny Cake" or "Johnny Cake" as we know it today.

¾ cup sifted enriched flour	2 tbsp. sugar
1½ cups yellow cornmeal	2 eggs, beaten
2½ tsp. baking powder	1¼ cups sour milk or buttermilk
½ tsp. baking soda	¼ cup melted shortening
1 tsp. salt	

Mix and sift dry ingredients. Combine eggs and sour milk or buttermilk; add to flour mixture; add shortening, stirring only until well mixed. Turn into greased 9"x9"x2" pan. Bake at 400° F. for 30 minutes. Yield: one Johnny Cake.

RICH PEANUT BUTTER BREAD

2 cups sifted enriched flour	¾ cup peanut butter
2 tsp. baking powder	¼ cup shortening
½ tsp. salt	1 cup milk
½ cup sugar	2 eggs, beaten

Sift together dry ingredients. Cut in peanut butter and shortening. Combine milk and eggs and add to flour mixture, stirring just enough to combine thoroughly. Bake in greased 8"x4"x2¾" loaf pan at 350° F. for 1 hour. Yield: one loaf.

IRISH SODA BREAD

Are you longing for one of grandmother's old-fashioned homemade breads? Here it is.

2 cups sifted enriched flour	2 tbsp. butter or margarine
½ tsp. salt	½ tsp. caraway seeds
1 tbsp. sugar	½ cup seeded raisins
½ tsp. baking soda	1 cup sour milk
1 tsp. cream of tartar	

Sift together dry ingredients. Cut in butter or margarine. Add caraway seeds and raisins. Add milk and mix lightly. Bake in a greased 8" pie plate at 350° F. for 40 minutes. Yield: one 8" round loaf.

HUSH PUPPIES

A favorite old Southern recipe—delicious served piping hot with butter or margarine.

4 cups cornmeal	½ tsp. salt
½ cup sifted enriched flour	2 cups milk
4 tsp. baking powder	4 eggs, well beaten
	1 medium onion, grated

Sift together dry ingredients. Add milk and eggs. Beat well. Add onion and mix well. Drop from teaspoon into deep hot fat, 360° F. (or until a cube of bread turns light brown in 60 seconds) and fry until golden brown. Yield: approximately 3 dozen Hush Puppies 1½" in diameter.

Yeast Bread Tips

1. Always be sure liquids are lukewarm. A drop placed on under part of wrist feels neither hot nor cold (80-85° F.).
2. Keep dough at proper temperature during rising (80-85° F.).
3. If your oven has a pilot light set the dough in the oven to rise.
4. If your oven does not have a pilot light, the bowl of dough may be placed over a large basin of water, just warm to the touch (90-95° F.). The water should be maintained at that temperature during the entire rising period.

CINNAMON-BRAN BREAD

1 pkg. yeast	2½ cups sifted enriched flour
2 tbsp. lukewarm water	1 egg
½ cup bran	1 tsp. melted butter or margarine
3 tbsp. butter or margarine	¼ cup sugar
½ tsp. salt	2½ tsp. sugar
½ cup milk, scalded	1½ tsp. cinnamon
	2 tsp. grated orange rind

Soften yeast in water. Add bran, butter or margarine, ¼ cup sugar and salt to milk. Stir until butter or margarine is melted; cool to lukewarm. Blend in softened yeast and 1 cup of flour; add egg, mix well. Add remaining flour, place on lightly floured board and knead until smooth. Place in greased bowl, cover, let stand in warm place until doubled in bulk (about 1 hour). Punch down, shape into a ball and place on large floured board to rest for 15 minutes. Roll into an oblong about 8"x17". Brush with melted butter or margarine, sprinkle with remaining 2½ tsp. sugar, cinnamon and orange rind mixed. Roll, as for jelly roll. Seal edges. Place in greased 8"x4"x2¾" loaf pan. Cover and let rise until double in bulk, about 1½ hours. Bake at 350° F. for 45 minutes. Remove from pan; brush top with softened butter. Yield: one loaf.

SUNDAY MORNING COFFEE CAKE

1½ pkgs. yeast	1 cup sugar
¼ cup lukewarm water	¼ tsp. salt
¼ cup milk, scalded	2 tsp. grated lemon rind
½ cup butter or margarine	3 eggs, beaten
1 cup milk, scalded	½ cup seedless raisins
5 cups sifted enriched flour	½ cup chopped walnuts

Soften yeast in water. When softened add to ¼ cup milk that has been cooled to lukewarm. Melt butter or margarine in 1 cup milk and cool to lukewarm. Sift flour into large bowl, make well in center and add yeast-milk mixture. Mix, letting a small amount of the flour fall down into the hole, until a soft dough is formed. Sprinkle sugar, salt and lemon rind over flour and soft dough. Add eggs, (reserving a small amount) and milk mixture alternately. Continue mixing in center of bowl until complete flour mixture has been absorbed. Knead dough until elastic and bowl is clean. Add raisins and nuts. Knead well. Cover and let rise in warm place until double in bulk, about 2 hours. Place dough on floured board. Divide in 3, making a roll 18" long of each piece. Braid. Brush with reserved egg. Place on greased cookie sheet. Cover and let rise until double in bulk, about ¾ hour. Bake at 375° F. for 45 minutes. Yield: one coffee cake.

Here are two recipes on which a hostess can build her reputation. Suitable for any type of entertaining yet have a place in any meal.

FRUIT MERINGUE COFFEE CAKE

2 pkgs. yeast	2 cups sifted enriched flour
¼ cup lukewarm water	¾ cup sugar
1 cup butter or margarine	1 tsp. cinnamon
1 tbsp. sugar	1 cup chopped walnuts
3 eggs, separated	½ cup seedless raisins
½ tsp. salt	

Soften yeast in water. Cream together butter or margarine and 1 tbsp. sugar. Add egg yolks and salt and blend well. Add softened yeast and flour gradually. Mix thoroughly. Cover and place in refrigerator overnight or until dough is stiff enough to roll. When dough is ready, beat egg whites until stiff but not dry. Gradually beat in ¾ cup sugar and continue beating until stiff. Divide dough in half. On floured board, roll half into oblong 10"x18"x ⅛". Spread with one half of the meringue, cinnamon, nuts and raisins. Roll as for jelly roll. Place in one half of greased 10" tube pan. Repeat with other half of dough, placing in remaining half of tube pan, joining ends. Cover and let rise in warm place until double in bulk, about 1½ hours. Bake at 325° F. for 45-50 minutes. Yield: one cake.

BUN KUCHEN

2 pkgs. yeast	1 cup seedless raisins,
⅓ cup lukewarm water	floured
1 tbsp. sugar	¼ tsp. mace
1 cup milk, scalded	½ tsp. salt
4 cups sifted enriched flour	4 eggs, well beaten
¾ cup butter or margarine	½ cup butter or margarine
1½ cups sugar	2 cups walnut halves
	Confectioners' sugar

Soften yeast in water. Add 1 tbsp. sugar to milk and cool to lukewarm. When cooled, add 2 cups sifted flour and softened yeast; beat well. Cover and let sponge rise in a warm place until light and double in bulk, about ½ hour. Cream ¾ cup butter or margarine and 1½ cups sugar thoroughly. Add to yeast mixture and mix well. Add raisins, remainder of flour which has been sifted with mace and salt, and eggs. Beat for 10 minutes or until dough is elastic. Pour into 10" tube pan that has been generously buttered with ½ cup butter or margarine and has walnuts pressed to the sides and bottom of pan. Cover and let rise in a warm place until double in bulk, or pan is almost full, about 1 hour and 15 minutes. Bake at 350° F. for 45 minutes. Invert on wire rack and when cool, dust with confectioners' sugar. Yield: one 10" cake.

FASTNACHTS (Yeast Doughnuts)

Fastnachts are traditionally served on Shrove Tuesday, but they are welcome in any season.

2 pkgs. yeast	¾ cup sugar
¼ cup lukewarm water	2 eggs, well beaten
¾ cup butter or margarine	7½ cups sifted enriched flour
2 cups milk, scalded	Confectioners' sugar
1 tsp. salt	

Soften yeast in water. Melt butter or margarine in milk and cool to lukewarm. Combine yeast, milk, salt and sugar. Add eggs and flour alternately and mix thoroughly. Knead until smooth. Place in greased bowl. Cover and let rise in warm place until double in bulk, about 1½ hours. Roll 1½" thick and cut into 2" squares. Cover and let rise in warm place until double in bulk, about 1½ hours. Fry in deep hot fat, 360° F. (or until a cube of bread turns light brown in 60 seconds) until a deep brown. Drain on absorbent paper. When cool, dust with confectioners' sugar. Yield: 4 dozen Fastnachts.

SPEEDY ORANGE PAN ROLLS

Quick, easy and delicious accompaniment to any meal.

1 cup lukewarm water	3½ cups sifted enriched flour
⅓ cup melted shortening	1 cup sugar
1 tbsp. sugar	2 tbsp. grated orange rind
1¼ tsp. salt	4 tsp. orange juice
2 pkgs. yeast	
1 egg, beaten	

Combine water, shortening, 1 tbsp. sugar and salt. Soften yeast in this mixture. Blend in egg. Add flour gradually, mix until dough is well blended. Roll on a floured board into rectangle 12"x8". Fit into greased 12"x8" pan. Cut dough with a sharp knife dipped in melted butter or margarine, into 1"x4" rectangles. Combine remaining ingredients. Spread evenly over dough. Cover, let rise until double in bulk, about 1 hour. Bake at 425° F. for 20-25 minutes. Yield: 2 dozen rolls.

FEATHER BREADS

1 pkg. yeast	1½ tbsp. sugar
¼ cup lukewarm water	½ tsp. salt
¼ cup butter or margarine	3 cups sifted enriched flour
¾ cup milk, scalded	1 egg, well beaten

Soften yeast in water. Melt butter or margarine in milk, add sugar and salt and cool to lukewarm. Add yeast mixture and 1 cup flour. Add egg and remaining flour alternately, mixing well. Place in greased bowl, cover and let rise in warm place until double in bulk, about ½ hour. Punch down and let rise again, about ½ hour. Break off small pieces, roll and place in greased muffin pans. Brush with melted shortening. Cover and let rise in warm place until double in bulk, about 20 minutes. Bake at 425° F. for 15 minutes. Yield: 2 dozen rolls.

BASIC ROLL DOUGH

2 pkgs. yeast	2 tbsp. sugar
¼ cup lukewarm water	1 tsp. salt
6 tbsp. butter or margarine	4 cups sifted enriched flour
1¼ cups milk, scalded	

Soften yeast in water. Melt butter or margarine in milk, add sugar, salt and cool to lukewarm. Add yeast. Add flour gradually, beating until smooth after each addition. Place in greased bowl, cover and let rise in warm place until double in bulk, about 30 minutes. Punch down. Shape into ball. Cover and allow to rest 15 minutes. Shape into rolls. Cover and let rise in warm place until double in bulk, about 15 minutes. Bake at 450° F. for 12-15 minutes. Yield: 2 dozen rolls.

Roll Variations

Cloverleaf Rolls: Shape Basic Dough into small balls. Dip each into melted butter or margarine and place 3 balls in each section of a greased muffin pan. Cover, let rise until double in bulk. Bake.

Parkerhouse Rolls: Roll Basic Dough about ¼" thick. Cut with biscuit cutter. Brush with melted butter or margarine. Mark across center with dull side of knife. Fold and press edges together. Place on greased baking sheet, cover and let rise until double in bulk. Bake.

Bowknots: Roll Basic Dough about ¼" thick. Cut in strips ½" wide and about 6" long. Tie in knots. Place on greased baking sheet. Cover and let rise until double in bulk. Bake.

Rosettes: Follow directions for Bowknots. After tying, bring one end through center and the other over the side. Place on greased baking sheet. Cover and let rise until double in bulk. Bake.

Fan Tan Rolls: Roll Basic Dough in a rectangular sheet very thin. Brush with melted butter or margarine. Cut in strips about 1" wide. Pile 6 or 7 strips together. Cut in 1½" pieces and place on end in greased muffin pans. Cover and let rise until double in bulk. Bake.

Braids: Roll Basic Dough ¼" thick and cut in strips 6" long and ½" wide. Cross 3 strips in the middle and braid from center to each end. Press ends together and fold under. Place on greased baking sheet. Cover and let rise until double in bulk. Bake.

Quick Celery Crescents: Before shaping Basic Dough into ball, divide in 2 equal parts, then allow to rest 15 minutes. Roll 1 piece into 10" circle. Cut in 12 pie-shaped wedges and roll, starting with the widest end down to the point. Curve in crescent shape. Repeat with other half of dough. Place rolls (with point underneath) 1" apart on greased baking

sheet. Brush top with water and sprinkle with 3 tbsp. celery seeds and 3 tbsp. coarse salt. Cover, let rise until double in bulk. Bake.

Note: Caraway seeds or poppy seeds may be substituted for celery seeds.

BASIC SWEET DOUGH

2 pkgs. yeast	1 tsp. salt
¼ cup lukewarm water	5 cups sifted enriched flour (approx.)
1 cup milk	2 eggs, beaten
¼ cup butter or margarine	
½ cup sugar	

Soften yeast in water. Scald milk. Add butter or margarine, sugar and salt. Cool to lukewarm. Add 3 cups flour to make a thick batter. Add yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn out on lightly floured pastry cloth. Knead until satiny. Place in greased bowl. Cover. Set in warm place until double in bulk. When light, punch down. Shape into tea rings, rolls or coffee cakes. Let rise until double in bulk. Bake at 375° F. for 25 to 30 minutes for coffee cake; 20 to 25 minutes for rolls. Yield: two 12" tea rings, or approximately 3½ dozen rolls.

CROWN COFFEE CAKE

½ recipe Basic Sweet Dough	½ tsp. nutmeg
¼ cup melted butter or margarine	¼ cup sugar
1 tsp. cinnamon	¼ cup chopped nuts
	½ cup raisins

Shape dough into small balls about the size of a walnut. Roll each in melted butter or margarine. Combine cinnamon, nutmeg, sugar and dip balls in this mixture. Arrange a layer of balls in greased 9" tube pan about ½" apart. Sprinkle with nuts and raisins. Place another layer of balls over this mixture. Sprinkle with nuts and raisins. Cover, let rise 1 hour. Bake at 375° F. for 40 to 45 minutes. Yield: one coffee cake.

HONEY TWIST

When Basic Sweet Dough is light, form into a long roll about 1" in diameter. Coil the roll into a greased cake pan, beginning at the outside edge and covering the bottom. Brush with Honey Topping. Let rise until double in bulk and bake at 375° F. for 25 to 30 minutes.

Honey Topping

¼ cup butter or margarine	1 egg white
⅓ cup confectioners' sugar	2 tbsp. honey

Cream all ingredients together and brush over Twist before baking.

Appetizers and Salads

Centerpieces for Appetizer or Sandwich Trays

GREEN PEPPER BOATS

Select a large, firm, shiny green pepper. Cut in half lengthwise; remove seeds, wash and dry. Fill hollows with sweet pickled cocktail onions and tiny gherkins. Use as centerpieces for appetizer or sandwich tray.

APPLE PORCUPINE

1 large rosy apple 24 sweet pickled onions
¼ lb. salami, unsliced Toothpicks

Wash and dry apple. Cut salami in ½" cubes. Arrange an onion and then a piece of salami on each toothpick. Stick end of toothpick nearest onion in apple.

SUGAR PLUM TREE

Cut off top of pineapple about ½" below leaves. Allow leaves to remain intact, wash and dry. Stick red and green cherries alternately on pointed ends of leaves. Place "tree" in center of appetizer tray or salad plate.

CABBAGE STUDDED WITH SHRIMP

Select a medium-sized green head of cabbage. Cut out center, leaving a 2" rim around edge. Fill cavity with shrimp cocktail sauce. Stick toothpicks into outside leaves of cabbage and place a cooked, shelled shrimp on each pick. Guests may remove shrimp and dip into sauce.

TOMATO ROSE

Select a firm, round tomato. Soften ¼ lb. cream cheese with 2 tbsp. milk. Fill a silver teaspoon level with cream cheese. Slide down on side of tomato near the top to form a petal. Repeat this all around for top petals. Repeat a second layer to cover tomato. Chill. Place in center of appetizer or sandwich tray on bed of parsley.

PORCUPINE CHEESE BALL

1 8-oz. pkg. sharp cheddar 2 tsp. finely grated onion
type cheese ½ cup chopped pecans
6 jars bleu cheese spread ½ cup minced parsley
2 tsp. Worcestershire sauce 5 dozen pretzel sticks

Cut sharp cheese into small cubes, add to bleu cheese spread and let stand for 2 hours at room

temperature. Beat thoroughly with Worcestershire sauce and onion. Cover and place in refrigerator until firm. Shape into large ball and roll in mixture of pecans and parsley until well covered. Place in center of platter; pierce with 3 dozen short pretzel sticks. Place additional pretzels around the base of the ball.

Note: Pretzel sticks will be thickly coated with delicious cheese paste when pulled out.

STUFFED CHEESE SHELL

1 Edam or Gouda cheese 1 tbsp. prepared mustard
2 tsp. Worcestershire sauce 1 tsp. caraway seeds

Keep red coating intact and hollow cheese, leaving 1" around edge. Crumble the removed portion and combine with remaining ingredients. Refill cheese shell. Serve with your favorite assorted crisp crackers.

Tempting Hot Appetizers

Appetizers which include canapes and hors d'oeuvres are those little delicacies served just before a meal or with a cocktail. They must be good enough to excite the appetite but not satisfy it. Appetizers may be as simple or as elaborate as you wish. Some are eaten with the fingers; others are served on a plate or guests may spread their own from an attractively arranged tray of appetizer spreads.

HOT ONION SQUARES

A superb accompaniment for fish salads.

2 tbsp. shortening 2 cups sifted enriched flour
2 cups thinly sliced onions 1 tbsp. baking powder
½ tsp. salt ½ tsp. salt
⅛ tsp. pepper 5 tbsp. shortening
⅛ tsp. cayenne ⅔ cup milk (approx.)

Heat 2 tbsp. shortening in skillet, add onions and cook slowly until golden brown. Season with ½ tsp. salt, pepper and cayenne. Sift together flour, baking powder and ½ tsp. salt. Cut in the 5 tbsp. shortening with 2 knives or pastry blender, add enough milk to make a soft dough and knead for ½ minute. Roll on floured board in a square to fit a 10"x10" greased pan. Spread drained cooked onions over dough and cover with topping.

Topping

1 egg, beaten ¾ cup sour cream
Combine egg and sour cream and pour over onions. Bake at 450° F. for 20 minutes. Cut in squares and serve immediately. Yield: one hundred 1" squares.

CHEESE BALLS

¼ cup butter or margarine 1 ½ cups grated mild cheese
½ cup sifted enriched flour 1 egg, well beaten
1 cup milk ½ cup bread crumbs
¼ tsp. salt 2 tbsp. cold water
2 tbsp. minced green pepper 1 egg, slightly beaten
½ tsp. paprika Toothpicks

Melt butter or margarine, stir in flour. Add milk gradually, stirring constantly until thick. Add salt, green pepper and paprika. Stir cheese into well beaten egg. Add cheese and egg mixture to sauce. Cook over hot water, stirring constantly, until cheese is melted. Remove from heat and chill thoroughly. Mold into tiny balls, about the size of one-half of a walnut. Roll in crumbs. Add water to remaining egg and dip balls into this. Roll in crumbs again. Fry in deep hot fat, 375° F., for 1 to 1 ½ minutes. Drain on absorbent paper. Serve hot on toothpicks. Yield: approximately 60 balls.

BROILED CHEESE CANAPES

1 3-oz. pkg. cream cheese ½ tsp. celery salt
1 tbsp. minced onion ⅛ tsp. pepper
1 tbsp. minced stuffed olives 12 crackers or bread cut in 12 fancy shapes

Combine all ingredients except crackers or bread; beat until smooth. Spread mixture on crackers or sliced bread. Broil 3" from source of heat until lightly browned, or about 5 minutes. Yield: 12 canapes.

BROILED FILLED MUSHROOMS

8 large mushrooms 3 tbsp. grated cheese
½ cup crab meat 3 tbsp. bread crumbs
2 tbsp. light cream or top milk

Remove stems from mushrooms, wash and peel. Mix crab meat with cream or top milk. Fill mushroom cavities with crab meat mixture. Sprinkle with cheese and crumbs. Broil about 3" from source of heat for about 5 minutes. Yield: 8 filled mushrooms.

HAM AND OLIVE CANAPES

½ cup chopped cooked ham 1 tbsp. chopped onion
½ cup grated Swiss cheese Buttered toast, cut in fancy shapes
½ cup chopped stuffed olives 3 tbsp. grated Parmesan cheese

Combine all ingredients except the Parmesan cheese and toast. Pile on buttered toast rounds. Sprinkle with Parmesan cheese. Broil about 3" from source of heat until cheese melts, or about 5-6 minutes. Yield: approximately 1 ½ cups mixture.

Canapes and Hors d'Oeuvres

Choose several of these spreads for delicious canapes. For canape bases use bread cut in fancy shapes, plain or toasted. You may wish to use your favorite crackers or crunchy potato chips.

SHRIMP CANAPES

8 cooked jumbo shrimps, split from head to tail ¼ cup mayonnaise
½ cup French dressing 16 toast rounds
2 tsp. lemon juice 2 tbsp. red caviar
Parsley

Marinate shrimp in French dressing for 1 hour. Add lemon juice to mayonnaise and spread toast rounds. Place one half shrimp, cut side down, on each toast round. Fill curve formed by shrimp with caviar. Garnish with tiny sprig of parsley at the head of shrimp. Yield: 16 canapes.

Note: For a Valentine party, place 2 shrimp halves, cut side down to form shape of heart. Fill center with caviar.

CANAPES A LA MARGUERY

1 hard cooked egg 12 sauteed rounds of bread, approx. 2 ½" in diameter
½ green pepper Russian dressing
6 anchovy filets
1 small peeled tomato
1 tbsp. tuna fish

Chop together egg, pepper, anchovies and tomato. Combine with tuna fish, spread bread and cover with a tsp. of Russian dressing. Yield: 12 canapes.

ROQUEFORT CHEESE ROLL

⅓ cup Roquefort cheese ⅛ tsp. onion juice
⅔ cup butter or margarine 10-12 toasted bread squares or crisp crackers
⅛ tsp. lemon juice

Blend all ingredients together thoroughly except bread squares or crackers. Shape into roll, about 1 ½" in diameter. Wrap in waxed paper and chill. Slice ½" thick and serve on toasted bread squares or crisp crackers. Yield: 10-12 slices.

ROQUEFORT CHIPS

2 3-oz. pkgs. cream cheese ¼ cup Roquefort cheese
6 tbsp. milk Potato chips

Whip cream cheese with milk until creamy. Crumble Roquefort cheese and stir into mixture. Beat thoroughly. Dip potato chips into mixture. Yield: approximately 1 cup mixture.

HAM CHIPS

1 3-oz. can deviled ham ½ tsp. Worcestershire
1 3-oz. pkg. cream cheese sauce
1 tbsp. grated onion Potato chips

Combine all ingredients except potato chips; mix thoroughly. Dip potato chips into mixture. Yield: ½ cup mixture.

DAISY CANAPES

8 bread rounds, approx. 3 tbsp. anchovy paste
2½" in diameter 4 hard cooked eggs
⅓ cup softened butter or
margarine

Spread rounds of bread with butter or margarine and then anchovy paste. Cut narrow strips out of hard cooked egg whites. Arrange in petal fashion on anchovy paste and place sieved hard cooked egg yolk in center. Yield: 8 canapes.

BACON AND NUT CANAPES

6 slices finely chopped ⅛ tsp. salt
crisp bacon 3 doz. toast squares or
¾ cup chopped walnuts rounds, approx. 2½"
¾ cup mayonnaise in diameter

Combine first four ingredients. Spread mixture on toast pieces. Yield: 3 dozen canapes.

SALAMI WEDGES

¼ cup cream cheese 6 tiny pickled onions
1 tbsp. horseradish Toothpicks
5 thin slices salami

Blend cream cheese with horseradish. Spread mixture between salami slices making a stack of 5 layers. Cut into 6 pie-shaped wedges. Place toothpick through onion and then into wedge to serve. Yield: 6 wedges.

HARLEQUIN EGGS

1 cooked carrot ¼ tsp. salt
1 cooked beet ⅛ tsp. pepper
½ cup cooked minced 4 hard cooked eggs
green beans Paprika
¼ cup mayonnaise

Shred carrot and beet, mix with beans and blend with mayonnaise, salt and pepper. Cut eggs into halves lengthwise, remove yolks and fill whites with vegetable mixture. Sprinkle with sieved egg yolks. Dust with paprika. Yield: 8 harlequin eggs.

TONGUE SPREAD

¼ cup chopped cooked 1 tbsp. mayonnaise
tongue 12 crisp crackers
¼ cup chopped sweet
mustard pickle

Combine all ingredients, except crackers. Spread on crisp crackers and serve. Yield: 12 canapes.

MINIATURE CREAM PUFF APPETIZERS

Puffs filled with a piquant filling are excellent, add variety and give that professional look to any party.

MINIATURE CREAM PUFF SHELLS

¼ cup butter or margarine ¼ tsp. salt
½ cup boiling water 2 eggs
½ cup sifted enriched
flour

Add butter or margarine to water and heat until melted. Add flour and salt, stirring vigorously. Cook, stirring until mixture leaves sides of pan. Remove from heat and cool 1 minute. Add eggs, unbeaten, one at a time, beating after each addition until smooth. Drop by teaspoons (it helps to have the spoon wet) 2" apart on greased baking sheets, shaping with spoon into mounds which point up in the center. Bake at 400° F. for 15 minutes, then at 350° F. for 20 minutes. Cool. Cut a slit in one side of each puff or pierce hole in bottom and fill, using pastry bag. When filled, top with cream cheese and pimiento. Yield: 2 dozen puffs.

Antipasto

Many hotels and restaurants are noted for the appetizing Antipasto they serve. Be a clever hostess and try your own concoction. Here you will find a few suggestions. Arrange three or more attractively on a large platter or on individual plates.

Thin slices of tomato	Celery curls
Marinated artichoke hearts	Pickled herring or sardines
Anchovies	Pickled beets
Ripe olives	Slices of salami
Cocktail onions	Hard cooked eggs

ANTIPASTO OIL DRESSING

1 cup olive oil	⅛ tsp. red pepper
2 chopped ripe olives	½ clove garlic
1 slice onion	⅛ tsp. salt
1 tbsp. chopped green pepper	

Combine all ingredients, mix thoroughly and allow to season for 3-4 hours. Strain before using. Yield: 1 cup.

Garnishes

Decorate your party trays with these garnishes.

CALLA LILY

Pare and slice a large white turnip in ⅛" slices. Roll each slice in a cornucopia and insert a piece of carrot in each to resemble the stamen of a lily. Push a toothpick through the base to hold parts together. Some of the turnip slices may be tinted yellow with a few drops of food coloring dissolved in water.

RADISH ROSES

Trim off all but 1" of stem. Cut off root and with a sharp knife cut the outside layer down from the tip toward stem and in 5 or more sections so that the red outside covering stands out like the petals of a rose. Chill radishes in ice water to make petals curl.

CELERY CURLS

Cut celery stalks into 2" lengths. Beginning at the outer edge make 4 to 6 parallel cuts, extending about ⅔ of the way down the stalk. Place in ice water until celery curls.

Salads

SALAD BOWL SUPPER

6 lettuce cups	6 slices ripe olives
2 tbsp. mayonnaise	½ cup mayonnaise thinned with 1 tbsp. lemon juice
3 cups flaked tuna fish or salmon	⅛ tsp. curry powder
¼ cup minced green pepper	6 thin slices bologna
	¾ cup potato salad

Make 6 individual salads by placing lettuce cups in the bottom of a wooden salad bowl. Divide the 2 tbsp. mayonnaise among the 6 lettuce cups and spread in the bottom of each. Over this, place alternate layers of fish and green pepper. Garnish with ripe olives. Pour thinned mayonnaise over each serving and sprinkle with curry powder. Roll bologna into cornucopias, stuff with potato salad and arrange between lettuce cups. Serves 6.

FROZEN LOBSTER SALAD

Here's an excellent opportunity to combine versatile, economical gelatin with just one cup lobster to serve 8.

1 tbsp. gelatin	¼ tsp. salt
½ cup cold chicken stock or chicken bouillon	⅛ tsp. nutmeg
½ cup hot medium white sauce	¾ cup heavy cream
1 cup diced cooked lobster meat	½ cup mayonnaise
	2 tsp. lemon juice
	Lettuce
	Pimientos

Soak gelatin in cold stock or bouillon, then dissolve in hot white sauce. Add lobster meat, salt and nutmeg. Chill mixture until slightly thickened. Beat cream until stiff; stir in mayonnaise. Combine the cream-mayonnaise mixture with the gelatin mixture. Add lemon juice. Pour into rinsed 1½ qt. mold. Chill. Unmold. Garnish with lettuce and pimientos. Serves 8.

ROAST BEEF SALAD

Some things just naturally go together, whether it be turkey and cranberry sauce or Roast Beef Salad with Tangy Dressing.

2 cups minced leftover roast beef	½ cup sliced cooked beets
1 cup sliced cooked potatoes	½ cup sliced radishes
½ cup cooked 1" pieces green beans	1 cup chopped watercress
	2 tbsp. chopped chives or onions

Toss all ingredients together lightly. Serve with Tangy Dressing. Serves 6-8.

Tangy Dressing

¾ cup chili sauce	⅛ tsp. Tabasco sauce
½ cup tarragon vinegar	½ tsp. salt

Combine all ingredients. Shake well in covered jar. Yield: 1¼ cups dressing.

MOLDED TUNA FISH SALAD

2 7-oz. cans tuna fish	1 tbsp. plain gelatin
2 hard cooked eggs, chopped	¼ cup cold water
½ cup chopped stuffed olives	2 cups mayonnaise
1 tbsp. minced onion	Chicory
2 tbsp. capers	4 tomatoes, cut in wedges
	1 avocado, cut in slices

Combine tuna fish, eggs, olives, onions and capers. Soak gelatin in cold water for 5 minutes and dissolve over hot water. Add dissolved gelatin to mayonnaise, stirring constantly. Add to fish mixture, blending thoroughly. Turn into a rinsed 2 qt. ring mold and chill until firm. Unmold on a bed of chicory and fill center with tomato wedges and avocado slices. Serves 10-12.

COTTAGE CHEESE-FILLED TOMATOES

6 medium tomatoes	1 tbsp. minced onion
1 tsp. salt	3 tbsp. chopped pimiento
2 cups creamed cottage cheese	3 tbsp. chopped walnuts
¼ cup mayonnaise	Lettuce
3 tbsp. chopped sweet pickle	

Peel tomatoes; cut slice from top and scoop out center. Sprinkle with salt; invert and chill. Combine remaining ingredients except lettuce and salad dressing and mix well; fill tomato cups. Chill thoroughly. Serve on lettuce with salad dressing. Serves 6.

MOLDED ALMOND AND RASPBERRY SALAD

1 tbsp. gelatin	2 cups canned drained red raspberries
¼ cup cold water	¾ cup minced celery
1 cup raspberry juice	½ cup shredded almonds
½ cup orange juice	Endive
2 tbsp. lemon juice	
⅓ cup sugar	

Soak gelatin in cold water for 5 minutes. Heat fruit juices and add gelatin. Stir until dissolved. Stir in sugar. Chill until slightly thickened. Fold in raspberries, celery and almonds. Pour into a rinsed 1 qt. ring mold. Chill until firm. Unmold on bed of endive. Serve with mayonnaise or whipped cream dressing. Serves 8.

LIME APPLESauce RING

2 pkgs. lime-flavored gelatin	1 cup finely shredded cabbage
1½ cups boiling water	½ cup diced celery
½ cup cold water	Endive or chicory
2¼ cups sweetened applesauce	

Dissolve gelatin in boiling water. Add cold water and chill until syrupy. Fold in applesauce, cabbage and celery. Pour into rinsed 2 qt. ring mold and chill until firm. Unmold on endive or chicory and garnish with mayonnaise. Serves 8.

SAN FERNANDO DELIGHT

Tossed salad and one of the most delightful salads of all—one that fits perfectly into most menus. All cheese lovers will enjoy the Parmesan Dressing.

¾ cup shredded cabbage	¼ tsp. salt
3 oranges, peeled and sectioned	½ tsp. onion juice
½ cup diced celery	Lettuce
3 tbsp. minced green pepper	6 orange sections for garnish

Combine all ingredients except lettuce and orange sections for garnish. Mix lightly, place on crisp lettuce leaves and chill. Garnish with orange sections. Serve with Parmesan Dressing. Serves 6.

Parmesan Dressing

2½ tbsp. grated Parmesan cheese	¼ cup vinegar
½ cup salad oil	½ tsp. salt
	⅛ tsp. pepper

Combine all ingredients in a jar, cover and shake thoroughly. Yield: ¾ cup dressing.

FROZEN FRUIT SALAD

4 slices canned pineapple	1 tbsp. enriched flour
1 cup canned Queen Anne cherries, pitted	½ cup pineapple juice
1¼ cups canned apricots, quartered	1 tbsp. lemon juice
1 tbsp. butter or margarine	1 egg, beaten
	1 cup heavy cream, whipped

Combine pineapple, cherries and apricots. Melt butter or margarine in top of double boiler, add flour and stir well. Add pineapple juice, lemon juice and egg. Stir well until smooth and cook for 5 minutes. Cool, fold in heavy cream and fruit. Pour into 2 rinsed 4"x8" refrigerator trays. Turn control dial of automatic refrigerator to coldest setting until mixture is frozen. When mixture freezes turn control to normal setting. Serves 10-12.

CHICKEN ALMOND SALAD

(Large Quantity Recipe)

9 cups cooked, cubed chicken (two 5½-6 lb. fowl)	1 tbsp. dry mustard
4½ cups diced celery	4 tsp. salt
6 tbsp. lemon juice	¼ tsp. white pepper
3 cups seedless grapes	¾ cup light cream or top milk
2½ cups blanched toasted almonds	3 cups mayonnaise
	6 hard cooked eggs, sliced

Combine chicken, celery and lemon juice. Chill 1 hour. Add grapes and almonds. Combine remaining ingredients, except egg slices. Add to chicken mixture and toss lightly. Garnish with egg slices. Serves 25.

Salad Dressings**OLD-FASHIONED COOKED SALAD DRESSING**

1½ tbsp. sugar	1 egg, slightly beaten
1 tsp. salt	¾ cup milk
1 tsp. prepared mustard	¼ cup vinegar
1½ tbsp. cornstarch	1 tbsp. butter or margarine

Combine sugar, salt, mustard and cornstarch in top of double boiler. Add egg and mix thoroughly, stir in milk and vinegar. Cook over hot water until thickened, stirring constantly. Stir in butter or margarine. Cool. Yield: 1¼ cups dressing.

SOUR CREAM DRESSING

1 tsp. salt	1 tbsp. lemon juice
1 tsp. sugar	5 tbsp. vinegar
⅛ tsp. red pepper	1 cup sour cream

Mix together salt, sugar and pepper. Add lemon juice and vinegar. Add sour cream and stir well. Chill. Yield: 1½ cups dressing.

GREEN MAYONNAISE

8 anchovy filets	2 tsp. minced chives
1 tsp. minced scallions	1½ tsp. tarragon vinegar
1 tsp. minced tarragon	3 cups mayonnaise
1 tbsp. minced parsley	

Mash anchovy filets, add remaining ingredients except mayonnaise and blend thoroughly. Stir in mayonnaise. Yield: 3¼ cups mayonnaise.

Note: Delicious mayonnaise variation for shrimp or crab meat. Season salad bowl by rubbing with cut clove of garlic when using this salad dressing.

Pastry Parade

No national survey is needed to prove that pie is America's favorite dessert. We all like pie! Besides the old standbys which never fail to please the entire family, there are many other pies which homemakers like to prepare for that extra-special occasion. The recipes given in this lesson offer a variety of suggestions for different menus and different seasons of the year. Make pies of fruit, custard, cream or chiffon fillings; garnish with meringue or whipped cream; have pie a la mode. Make it plain or fancy, but let's make a pie!

PLAIN PASTRY

2¼ cups sifted enriched flour	¾ cup vegetable shortening or lard
1 tsp. salt	5 tbsp. cold water

Mix and sift flour with salt. Cut in ½ of shortening with 2 knives or pastry blender until mixture is as fine as meal. Add the rest of the shortening and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tbsp. at a time, over dry ingredients; work lightly into dough, with a fork, after each addition. All parts should be just moist enough to hold together when pressed. Turn dough onto a square piece of waxed paper; gather up corners, press gently into a ball. Divide dough into 2 equal portions. Roll lightly on floured board or cloth to ⅛" thickness. Use spatula to loosen dough from board. Transfer to pie plate. The crust may be folded lightly in half or rolled around rolling pin and fitted carefully into pie plate. Do not stretch crust. Yield: one 9" double crust pie or two 9" pastry shells.

Variations

Nut Pastry: Add ⅔ cup ground English or black walnuts to flour mixture. Proceed as for plain pastry. Suggested uses: custard pies, butterscotch or chocolate cream pie.

Orange Pastry: Sift 3 tsp. grated orange rind into the flour and substitute 5 tbsp. orange juice for 5 tbsp. water. Proceed as for plain pastry. Suggested uses: pineapple cream, banana cream, mince pies.

EGG AND LEMON PASTRY

3 cups sifted enriched flour	1 egg, slightly beaten
1 tsp. salt	3 tbsp. lemon juice
1 cup vegetable shortening	Ice water

Sift together flour and salt. Cut in shortening. Add egg combined with lemon juice. Add just

enough water to bind dough together. Divide dough in 3 equal parts. Roll out each piece to ⅛" thickness; line three 8" pie plates. Bake at 475° F. for 15 minutes. Yield: three 8" pastry shells.

Note: Nice variation for fresh fruit pies.

EASY MIX PASTRY

2 cups sifted enriched flour	⅔ cup vegetable shortening or lard
1 tsp. salt	
¼ cup water	

Sift together flour and salt. Take out ⅓ cup and blend with water to form a paste. To remainder of flour add shortening and cut in with 2 knives or pastry blender until mixture is of the consistency of coarse corn meal; stir flour paste into shortening-flour mixture to form a dough. Gather into ball. Chill before rolling if desired. Yield: one 9" double crust pie or two 9" pastry shells.

Pastry Tips

1. Roll pastry in gentle, upward strokes from center toward outer edge of crust. Keep dough in a nice round shape.
2. Use a spatula to loosen pastry from rolling surface.
3. For a flaky crust, chill rolled pie shell thoroughly before baking.
4. To prevent tough pastry:
 - a. Add only enough water to moisten dry mixture so it will hold together—and use ice water for a nice flaky crust.
 - b. Do not overmix pastry.
 - c. Use flour sparingly on rolling surface when rolling pastry.
 - d. Do not work trimmings left from bottom crust into top crust.
5. To prevent "running over" when baking fruit pies, try one of these:
 - a. A floater crust. Prepare small round of dough for a top crust which just fits inside a deeply fluted bottom crust without touching sides. Juice will bubble in bottom crust and steam will escape, so it is less apt to spill.
 - b. Moisten edge of lower crust. Leave extra edge on top pastry; fold this under edge of lower pastry and seal by pressing upper and lower pastry together on edge of pan; then form fluted edge. Cut slashes in top crust to permit steam to escape.

- c. Use a special paper pie-tape for sealing edge of pie. Wet tape is fitted around pie edge before baking and removed when pie is still warm. Again, cut slashes for steam to escape.
 - d. Mix together sugar and thickening agent (flour, cornstarch or tapioca). Sprinkle part of this mixture on bottom crust before adding filling. Combine rest of mixture with fruit filling.
6. To prevent "soggy" bottom crust when baking fruit pies:
 - a. Add filling immediately before baking.
 - b. Do not add too much filling.
 - c. Filling should not be too moist.
 - d. Try a very thin layer of fine, packaged bread crumbs on bottom crust of an apple pie.
 - e. Do not roll pastry too thin.
 7. Serve pie slightly warm if juicy pie is desired; as pie cools, the filling thickens.
 8. For a custard pie, baked in the conventional way, brush surface of unbaked pie shell with slightly beaten egg white and allow to dry thoroughly before adding custard mixture. This will keep crust from becoming soggy. Custard filling will curdle if baked too long or at too high a temperature. Cool custard pie on a wire rack.
 9. Attractive pies:
 - a. To produce a shiny surface on pie, brush top crust lightly with cream, milk or undiluted evaporated milk.
 - b. For a sugary top crust brush first with milk, then sprinkle with sugar.
 - c. A glazed top crust is produced with a mixture of whole egg or egg yolk and a little cold water. (Two parts egg and one part water.)
 10. For a homemade pie, made in a jiffy, use one of the package pie crust mixes. You may find it convenient to keep a few packages on your pantry shelf along with packaged puddings and canned fruit for fillings.

Pastry Gadgets

Handy To Use

1. Pastry blender—inexpensive gadget; used to cut shortening into flour-salt mixture.
2. Kitchen shears—to trim pastry.
3. Knit cover for rolling pin and canvas cover for rolling board—less flour is needed to prevent pastry from sticking to board when rolling. Result: a nice tender crust!

4. Pastry cutting wheel—for cutting pastry. Good for cutting strips for lattice-crust pie.
5. Fluted-edged glass or aluminum pie plates—simply press pastry into grooves to form edge. Helps to prevent juices from overflowing.

You May Want To Try

1. New plastic cover for rolling surface.
2. Special paper pie plates with metal rims for baking pies for freezing.
3. Pottery open-mouthed birds to be inserted in center of fruit pies. Steam escapes through bird's mouth; helps prevent running over of juicy pies.

CRUMB PIE SHELL

How about filling a chocolate cookie crumb pie shell with ice cream and top with leftover crumbs? Serve immediately. Can be made in refrigerator tray. Store in ice cube compartment of refrigerator until ready to serve. Cut, and serve.

Graham crackers, gingersnaps, zwieback, chocolate or vanilla cookies may be used. Roll with a rolling pin to fine crumbs.

1½ cups crumbs	⅓ cup sugar for graham,
¼ cup sugar for chocolate	gingersnap or zwieback
or vanilla cookies	6 tbsp. melted butter or
	margarine

Mix crumbs, sugar and melted butter or margarine thoroughly. Reserve ½ cup of crumb mixture for top. Press the remainder with back of spoon over bottom and sides of 9" pie plate. Chill 20 minutes, or bake at 325° F. for 10 minutes. Shell should be cool before adding filling. The reserved ½ cup crumb mixture may be used over filling as a topping; over whipped cream; or baked on top of meringue. Yield: crumb shell and topping for one 9" pie.

BASIC MERINGUE FOR PIES

¼ tsp. salt	½ tsp. vanilla or other
3 egg whites	flavoring if desired
6 tbsp. sugar	

Add salt to egg whites and beat until stiff enough to hold peaks. Sprinkle sugar gradually over egg whites, beating until glossy after each addition, so sugar is thoroughly blended. Using 2 teaspoons, heap some of the meringue in small mounds around outer edge of filling, meeting inner edge of shell rim at every point. Heap remainder of meringue in center of pie. With back of spoon, spread meringue in attractive peaks and swirls to meet meringue around edge. Bake at 350° F. for 15 minutes or until slightly brown. Cool away from drafts. Meringue covers one 9" pie.

Hints for Good Meringues

1. Eggs separate best when cold but whip to a greater volume when they are at room temperature. Let egg whites stand at room temperature about 30 minutes before making meringue.
2. Air space between meringue and rim of shell may cause it to "weep" and shrink. Overlap meringue on pie rim to seal well.
3. Cooling away from drafts also helps make attractive meringue.
4. Too low a temperature, below 325° F., may cause meringue to shrink and "weep."
5. ¼ tsp. cream of tartar added to Basic Meringue Recipe during the beating increases the tenderness of the egg white and helps to keep the meringue firm.
6. Meringue pies cut easily if a sharp knife, dipped in hot water, has been used for cutting.

ONE-CRUST PIE OR UNBAKED PIE SHELL

Use one-half Plain Pastry Recipe for 1 pie shell. Trim pastry ½" larger than edge of plate. Turn under excess crust and form edge. Chill before adding filling.

BAKED PIE SHELL

Use one-half Plain Pastry Recipe for 1 pie shell. Gently pat pastry down into plate, using a small ball of dough. This eliminates any air pockets from under crust which may expand and cause pastry to bulge. Trim pastry 1" larger than edge of plate. Fold under ½" of edge making a standing rim. Form edge. Prick entire surface of pie shell. Chill. Bake at 450° F. for 10-12 minutes, or until slightly brown. If bulges appear during first part of baking, before pastry is set, prick again. Cool pastry shell before adding filling.

EDGES FOR ONE-CRUST PIE

Fluted Edge—Crimp edge by pressing dough between thumb and finger of one hand and forefinger of the other around pie rim.

Rope Edge—Form rolled "rope" edge by pressing dough between thumbs, on a slant, around pie rim.

Simple Edge—Press down dough with tines of a fork around pie rim.

TWO-CRUST PIE

Place filling in lower crust. Roll second portion of dough ⅛" thick. Dampen lower crust around edges. Remove dough from board. Lay upper crust lightly over filling, allowing it to extend about 1"

over edge of plate. Turn in excess under edge of bottom crust and press together to form a seal. Flute or press edges together with a fork. See individual pie recipes for correct baking temperatures.

LATTICE OR CRISSCROSS TOPS FOR PIES

General Directions

Moisten edge of lower crust. Adjust top. Press with floured fork to seal strips to lower crust; turn large bottom crust back over edges of strips; or flute edge. Brush strips with milk.

Two Different Designs

1. Place ½" wide strips of pastry 1" apart over pie filling. Across these strips place another layer (of strips) at an angle to make diamond-shaped design. Trim off the ends. Press down onto bottom crust as described above.

2. For an interwoven lattice top, weave strips on top of filled pie; or weave strips on waxed paper and slip onto pie. Lay ½" wide strips of pastry 1" apart over pie filling, then fold alternate strips back and fit in place strips that go in other direction. Trim off the ends. Press onto bottom crust, as described above.

PIE GARNISHES

1. Melted chocolate, colored sugar, or nut meats may be used to outline a desired shape for a holiday or special-occasion pie.

2. Holiday designs such as cats, Christmas trees, chicks and turkeys, or any other figures, may be cut out of the top crust with a cardboard figure or cookie cutter, baked separately and after pie is baked, replaced in its cut-out space. This leaves a narrow edge of filling showing between the pie crust and figure, which adds a festive touch.

3. Very attractive designs may be made by cutting air vents in top crust in the shape of a design—an apple for an apple pie, or a holiday figure.

TEA PASTRY

Roll pastry ¼" thick. Sprinkle with cinnamon and sugar, using one part cinnamon to 6 parts sugar. Cut into strips, hearts, diamonds or any desired shape. Bake at 400° F. for 8-10 minutes. Pastries may be baked plain and brushed after baking with thin powdered sugar icing. Sprinkle with nuts.

CHEESE STRAWS

Roll pastry ⅛" thick. Spread with grated cheese, paprika and dash of salt. Fold dough. Press edges together. Roll to original thickness. Repeat, folding and rolling three times. Cut pastry into strips ⅓" wide and 4" long. Bake at 400° F. for 8-10 minutes.

PASTRY FANCIES

Leftover pastry or 1/2 recipe of plain pastry may be used. Cut in 2" rounds and place a tablespoon of marmalade, mincemeat or jam on each round. Cover with a top the same size and seal edges with a fork. Prick a few holes in each fancy. Place on cookie sheet and bake at 425° F. for 15 minutes or until golden brown. These are excellent for afternoon tea or as an extra snack for the whole family.

SOUR CHERRY PIE

"Can she bake a cherry pie, Billy Boy, Billy Boy"—remember the song? A good old favorite recipe which is quick and easy any season of the year.

3/4 cup sugar	3 1/2 cups drained sour cherries (two No. 2 cans)
1/8 tsp. salt	
3 tbsp. cornstarch	
1 cup cherry juice	Pastry for one 9" double crust pie
2 tbsp. butter or margarine	

Combine sugar, salt and cornstarch in saucepan. Add cherry juice. Bring to a boil and cook until thick and clear, stirring constantly. Add butter or margarine and cherries; cool. Pour into pastry-lined 9" pie plate. Arrange lattice top; brush with milk. Bake at 425° F. for 35-45 minutes. Serves 6-8.

RHUBARB PIE

Make pie with rosy red rhubarb and see how good it is!

1 1/3 cups sugar	1 tbsp. melted butter or margarine
1 1/4 tsp. salt	
4 tsp. quick-cooking tapioca	4 cups unpeeled 1" pieces of rhubarb
4 tsp. enriched flour	Pastry for one 9" double crust pie
2 tbsp. grated orange rind	

Combine sugar, salt, tapioca, flour, orange rind and butter or margarine; stir into rhubarb. Pour into pastry-lined 9" pie plate. Arrange lattice top; brush with milk. Bake at 425° F. for 35-45 minutes. Serves 6-8.

PEACH PIE

When summer is warm, when peaches are yellow and mellow, make a luscious peach pie and you will be called a "peach" for sure!

1 cup sugar	5 cups peeled and sliced peaches
2 1/2 tbsp. cornstarch	
1/4 tsp. salt	1 tbsp. lemon juice
1/2 cup water	Pastry for one 9" double crust pie

Combine sugar, cornstarch and salt; add water and peaches. Bring to a boil and cook for 1 minute. Cool. Add lemon juice. Pour into pastry-lined 9" pie plate. Arrange lattice top; brush with milk. Bake at 425° F. for 35-45 minutes. Serves 6-8.

BLUEBERRY PIE

Have you had a blueberry pie recently? Why not tonight?

1 cup sugar	1 tbsp. lemon juice
1/4 cup enriched flour	Pastry for one 9" double crust pie
1/4 tsp. salt	
3 cups blueberries, fresh or frozen, or 2 cups canned blueberries plus 1/2 cup juice	1 tbsp. butter or margarine
	1/4 tsp. cinnamon or nutmeg

Mix together sugar, flour and salt; add berries and lemon juice; stir gently to combine. Fill a 9" pastry-lined pie plate with berry mixture; dot with butter or margarine. Sprinkle with cinnamon or nutmeg. Moisten edge of bottom crust; cover pie with top crust; seal edges of crust together. (See Pastry Tips.) Slit top crust to permit steam to escape. Bake at 425° F. for 30-40 minutes. Serves 6-8.

OTHER BERRY PIES

3/4-1 cup sugar	3-4 cups fresh berries
1/4 cup enriched flour	1 tbsp. butter or margarine
1/4 tsp. salt	

Follow instructions given for Blueberry Pie.

DEEP DISH APPLE PIE

Your family will want a pie too! Make a small one for them. Garnish with sweetened whipped cream, ice cream, cheese, or serve it plain. Try other fruit fillings in a deep dish pie—a nice change!

1 cup sugar	6 cups sliced apples, canned or fresh
1/4 tsp. cinnamon or nutmeg	1 tsp. lemon juice
1/8 tsp. salt	1 tbsp. butter or margarine
2 tbsp. enriched flour	Pastry for one 9" one-crust pie rolled out to fit pan

Follow procedure as given in directions above. Bake in 2 qt. casserole dish or baking dish at 425° F. for 30-40 minutes. Serves 6-8.

SOUR CREAM APPLE PIE

The versatile apple used again—but this pie is different!

3/4 cup sugar	4 cups sliced apples
2 tbsp. enriched flour	1/8 tsp. salt
1/2 tsp. cinnamon	1/2 cup sour cream
1/8 tsp. nutmeg	1 tbsp. sugar
Pastry for one 9" double-crust pie	

Mix together sugar, flour, cinnamon and nutmeg. Sprinkle 1/2 cup on bottom of 9" pastry-lined pie plate. Add apples; cover with remaining sugar-flour-spice mixture. Mix salt, cream and remaining 1 tbsp. sugar; spread over filling. Arrange lattice top; brush with milk. Bake at 425° F. for 45-50 minutes. Serves 6-8.

DEEP DISH APPLE PIE

(Large Quantity Recipe)

Keep this recipe handy for church suppers, club lunches, and other functions.

3 1/4 cups sugar	1 tbsp. lemon juice
1 1/2 tsp. cinnamon or nutmeg	1/4 cup butter or margarine
1/2 tsp. salt	Pastry for one 9" double-crust pie rolled out to fit pan
1/2 cup enriched flour	
5 qts. sliced apples, canned or fresh	

Combine sugar, spice, salt and flour; mix with apples. Pile apple mixture in large dripping pan. Sprinkle lemon juice over surface of fruit. Dot with butter or margarine. Moisten edge of pan with cold water. Cover with pie crust. Press a fluted edge against rim of pan. Bake at 425° F. for 50-60 minutes.

For 24—1 dripping pan (shallow roasting pan) 15 1/2" x 10" x 2 1/2". Cut pie in four lengthwise pieces and six crosswise.

For 48—2 dripping pans (double recipe).

STRAWBERRY CHIFFON PIE

1 tbsp. gelatin	3 egg whites
1/4 cup cold water	1/4 tsp. cream of tartar
3 egg yolks	1/2 cup sugar
1/4 cup sugar	1—9" baked pie shell
1/2 tsp. salt	1 cup heavy cream, whipped
2 tsp. lemon juice	2 tbsp. sugar
1 cup crushed fresh strawberries	1/2 cup whole strawberries

Soak gelatin in water 5 minutes. Beat egg yolks slightly in top of double boiler. Blend in 1/4 cup sugar, salt and lemon juice. Cook over boiling water until thickened, stirring constantly. Add gelatin and crushed strawberries. Beat mixture 1 minute. Remove from heat. Cool. Chill in refrigerator until mixture begins to set; beat again until smooth. Beat egg whites and cream of tartar until stiff enough to hold peaks; continue beating, gradually adding 1/2 cup sugar until stiff and glossy; fold into strawberry mixture. Pile lightly into cooled, baked pie shell. Chill pie in refrigerator until set. Keep cool until ready to serve. Top with whipped cream sweetened with 2 tbsp. sugar. Decorate with ring of whole strawberries. Serves 6-8.

LEMON MERINGUE PIE

7 tbsp. cornstarch	2 tbsp. butter or margarine
1 1/2 cups sugar	1 tbsp. grated lemon rind
1/2 tsp. salt	1—9" baked pie shell
2 cups boiling water	3 egg whites
3 egg yolks, slightly beaten	1 tsp. lemon juice
1/4 cup lemon juice	6 tbsp. sugar

Combine cornstarch, sugar and salt in top of double boiler. Add water. Cook until thick, stirring

constantly. Cover and place over boiling water for 10 minutes, stirring occasionally. Keep over heat. Pour a small amount of hot mixture over egg yolks, stir. Add to first mixture. Cook 2 minutes, stirring constantly. Remove from heat; stir in lemon juice, butter or margarine and lemon rind. Cool to room temperature without stirring. Pour into cooled baked pie shell. Beat egg whites and 1 tsp. lemon juice until stiff enough to hold peaks. Sprinkle sugar gradually over egg whites, beating until glossy after each addition*. Pile lightly on pie. Bake at 350° F. for 15 minutes or until lightly browned. Serves 6-8.

*See instructions for Basic Meringue.

PINEAPPLE MERINGUE PIE

1/2 cup sugar	1 cup well-drained, crushed pineapple
1/8 tsp. salt	1/2 tsp. vanilla
3 1/2 tbsp. cornstarch	1—9" baked pie shell
1 1/2 cups milk, scalded	2 egg whites
2 egg yolks, slightly beaten	1/4 cup sugar

Mix together 1/2 cup sugar, salt and cornstarch in top of double boiler. Slowly add milk. Cook over boiling water until thickened, about 15 minutes, stirring constantly. Pour hot mixture slowly over egg yolks, stirring constantly. Return to double boiler. Cook 3 minutes. Cool. Add pineapple and vanilla. Pour into cooled baked pie shell. Cover with meringue made as follows: beat egg whites until they hold peaks; add 1/4 cup sugar gradually, beating until glossy after each addition.* Bake at 350° F. for 15 minutes, until meringue is lightly browned. Serves 6-8.

*See instructions for Basic Meringue.

SURPRISE PINEAPPLE PIE

1 tbsp. gelatin	1 cup cream-style cottage cheese
1/4 cup cold water	3 egg whites
3 egg yolks	1/4 tsp. salt
1 cup crushed pineapple with syrup	1/2 cup sugar
1 tsp. grated lemon rind	1—9" graham cracker crumb pie shell
2 tbsp. lemon juice	
1/4 cup sugar	

Soak gelatin in water 5 minutes. Beat egg yolks slightly in top of double boiler. Add pineapple with syrup, lemon rind, lemon juice and 1/4 cup sugar. Cook, stirring until thick. Add gelatin; stir until melted. Remove from heat. Put cottage cheese through sieve, add to hot mixture; cool until it begins to thicken. Beat egg whites and salt until stiff, gradually beat in 1/2 cup sugar. Fold into pineapple-cheese mixture. Heap into chilled crust, sprinkle with reserved crumbs. Chill at least 3 hours. Serves 6-8.

COCOANUT CREAM PIE

1/2 cup enriched flour
1/2 cup sugar
1/8 tsp. salt
2 cups milk, scalded
3 egg yolks
1 tsp. vanilla
1—9" baked pie shell
3 egg whites
6 tbsp. sugar
1/2 cup shredded cocoanut

Combine flour, 1/4 cup of the sugar and salt with 1/2 cup of the milk in the top of double boiler. Add gradually the remaining milk, stirring constantly until thickened. Cover and cook over boiling water for 15 minutes. Beat egg yolks with 1/4 cup sugar. Pour hot mixture gradually over egg yolks; stir. Return to double boiler and cook 3 minutes. Add vanilla. Chill until firm. Pile evenly into cooled baked pie shell. Beat egg whites until stiff enough to hold peaks. Add 6 tbsp. sugar gradually, beating until glossy after each addition. Cover filling with meringue.* Sprinkle cocoanut over meringue. Bake at 350° F. for 15 minutes or until cocoanut is lightly browned. Serves 6-8.

*See instructions for Basic Meringue.

Variations

1. Fold 1/4 cup of cocoanut in meringue. Spread meringue over cream filling. Sprinkle remaining 1/4 cup of cocoanut on top. Bake as directed above.
2. Add cocoanut to cream filling and if you like cocoanut, sprinkle more over meringue.

BANANA CHOCOLATE CREAM PIE

Decorate cream-topped pie with ring of banana slices. You can whip up this pie quickly with packaged chocolate pudding.

1 1/2 sqs. unsweetened chocolate
2 cups milk
3/4 cup sugar
5 tbsp. enriched flour
1/2 tsp. salt
2 egg yolks, slightly beaten
1 tsp. butter or margarine
1/2 tsp. vanilla
3 ripe bananas, sliced
1—9" baked pie shell
1 cup sweetened whipped cream, or 2 egg whites,
1/4 cup sugar

Heat chocolate and milk over rapidly boiling water until chocolate is melted. Beat until blended. Mix together sugar, flour and salt; stir slowly into chocolate mixture. Cook until well thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Stir small amount of hot mixture over egg yolks; pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat and add butter or margarine and vanilla. Cool. Place alternate layers of filling and bananas in cooled baked pie shell. Top with whipped cream or meringue made as follows: beat egg whites until they hold peaks; gradually add sugar, beating until glossy after each addition.* Bake at 350° F. for 15 minutes or until lightly browned. Serves 6-8.

*See instructions for Basic Meringue.

CUSTARD PIE

Now your family will eat the bottom crust of custard pies.

1/2 cup sugar
1/2 tsp. salt
1/8 tsp. nutmeg
1/2 tsp. vanilla
2 1/4 cups milk, scalded
3 eggs, slightly beaten
1—9" baked pie shell

Add sugar, salt, nutmeg and vanilla to milk; mix well. Gradually pour mixture over eggs, stirring constantly. Grease a 9" pie plate with cooking oil; pour in custard mixture. Bake with 1" hot water surrounding pie plate at 300° F. for 55 minutes or until set. Remove custard from oven; cool. Chill in refrigerator. Just before serving, loosen custard from sides of plate, using small spatula or knife. Shake gently to loosen custard from bottom; slide custard from plate into cooled, baked pie shell. Let custard filling settle into crust a few minutes before serving. Serve 6-8.

"SMOOTHY" CREAM PIE

1 tbsp. gelatin
1/4 cup cold water
4 egg yolks
1/3 cup sugar
4 egg whites
1/3 cup sugar
1 tsp. vanilla
1/2 cup heavy cream, whipped
1—9" crumb shell (chocolate wafers or graham crackers)

Soften gelatin in water for 5 minutes. Combine egg yolks and 1/3 cup sugar in top of double boiler. Beginning with cold water in bottom of double boiler, place over low heat and beat eggs and sugar continuously until water in bottom of double boiler begins to boil. Reduce heat to keep water below boiling. Add softened gelatin and continue beating until gelatin is dissolved. Remove from hot water and cool until mixture begins to thicken. Beat egg whites until stiff but not dry; beat in remaining 1/3 cup sugar. Fold into gelatin mixture. Add vanilla. Fold in cream. Pile lightly into crumb shell. Sprinkle crumb topping over filling. Chill until firm. Serves 6-8. Variation: sprinkle toasted cocoanut over filling; use baked pastry shell.

TARTS

Baked Tart Shells

(Use recipe for Plain Pastry.)

Roll out pastry 1/8" thick. Cut 5" or 6" rounds to cover inverted medium-sized (3") muffin pans. Fit over pans and trim edges. Pinch together at 4 corners. Prick all over with a fork. Chill. Bake at 450° F. for 12-15 minutes or until lightly browned; cool slightly. Remove carefully from pans. Cool on cake rack before filling. Yield: 8-10 tart shells.

Suggested Fillings

Fruit, packaged puddings, chiffon or cream fillings. Top with sweetened whipped cream or meringue. Decorate with chopped nuts, candied cherries, sliced bananas or other fruit.

Unbaked Tart Shells

Roll out and cut pastry as directed above. Fit pastry circles inside muffin tins. Add desired filling and bake.

BLUEBERRY CREAM TARTS

This is a good basic suggestion to be used with other berries as well. Strawberries are good, too! You may want to use this glaze for fruit-topped vanilla pudding tarts.

1 3-oz. pkg. cream cheese
3 tbsp. milk or cream
2 cups blueberries
6 tbsp. currant jelly, melted
6 baked tart shells

Blend together cream cheese and milk or cream. Cover bottom of tart shells with this mixture. Fill with berries. Top with melted jelly. Serves 6.

FRESH GLAZED STRAWBERRY TARTS

1 1/3 cups sugar
1/2 cup water
1/4 cup cornstarch
3/4 cup water
1/8 tsp. salt
1 tbsp. lemon juice
Red vegetable coloring (if desired)
1 qt. strawberries, washed, drained and hulled (approx. 3 cups)
8 baked medium-sized tart shells
1 cup heavy cream, whipped

Bring sugar and 1/2 cup water to boiling point in saucepan over medium heat. Dissolve cornstarch in 3/4 cup water. Add to syrup mixture. Cook about 10 minutes over low heat or until clear. Stir occasionally. Blend in salt, lemon juice and enough vegetable coloring to produce a light red color. Pour glaze over strawberries; mix gently. Cool. Pile in cooled, baked tart shells. Chill thoroughly. Garnish with whipped cream. Serves 8.

BANANA BUTTERSCOTCH TARTS

3/4 cup brown sugar, firmly packed
5 tbsp. enriched flour
1/2 tsp. salt
2 cups milk
2 egg yolks, slightly beaten
2 tbsp. butter or margarine
1/2 tsp. vanilla
3 ripe bananas
6 baked tart shells
1 cup sweetened whipped cream, or 2 egg whites,
1/4 cup sugar

Mix together sugar, flour and salt in top of double boiler. Add milk slowly, mixing thoroughly. Cook over rapidly boiling water until well thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Stir small amount of hot mixture into egg yolks; pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat; add butter or margarine and

vanilla. Cool. Slice bananas into cooled, baked tart shells and cover immediately with filling. Top with whipped cream and a few slices of banana; or meringue made as follows: beat egg whites until they hold peaks. Add sugar gradually, continue beating until stiff.* Bake at 350° F. for 12-15 minutes or until meringue is lightly browned. Serves 6.

*See instructions for Basic Meringue.

Use packaged pudding if you prefer.

SOUR CHERRY TARTS

The Queen of Hearts made tarts, too. You can do one better if you remember that individual tarts are easy to serve to a group. (No pie cutting problems!)

4 tsp. cornstarch
3/4 cup cherry juice
1/4 cup sugar
1 3/4 cups drained sour cherries (1 No. 2 can)
1/4 tsp. lemon juice
6 baked tart shells

Dissolve cornstarch in 1/4 cup of the cherry juice; add to remaining juice. Add sugar. Cook slowly, stirring constantly. Bring to a boil and cook until clear. Mix thickened fruit juice with fruit; cool. Add lemon juice. Pour into tart shells. Top with sweetened whipped cream, if desired. Serves 6.

For stewed or canned blueberries, huckleberries, raspberries, blackberries or peaches:

Drain juice from 2 to 3 cups of fruit. Thicken juice with cornstarch, allowing 1 tbsp. of cornstarch for 2/3 cup juice. Sweeten fruit juice if necessary. Proceed as directed for Sour Cherry Tarts.

Turnovers

GOOD FOR PICNICS!

Roll out one recipe for plain pastry 1/8" thick. Cut in 4" to 6" squares or rounds. Place filling in the middle of one side. Moisten edges with cold water. Fold over and press edges together with fork. Prick top and brush lightly with cream, milk or diluted egg yolk. Bake at 425° F. for 20 minutes. Yield: 8 turnovers.

Suggested Fillings

Jam, jelly preserved or cooked fruit, thick applesauce, mincemeat. Sprinkle fruits with sugar and lemon juice if needed; dot with butter.

BANBURY TURNOVERS

You can make these quickly from food on your pantry shelf.

3/4 cup raisins
3/4 cup sugar
2 tbsp. lemon juice
1 1/2 tsp. grated orange rind
1/3 cup coarsely chopped nuts
1 egg, slightly beaten
2 tbsp. cake or cookie crumbs

Combine all ingredients. Place a mound of mixture on rolled pastry and proceed as directed for Turnovers. Serves 8.

Gourmet Delights

FRENCH ONION SOUP

There is no end to the variety of French Soups, made with everything from eels to pumpkins. One of the most famous is "Onion Soup," served piping hot, topped with toasted French bread and sprinkled lightly with Parmesan cheese.

6 medium Bermuda onions, sliced	1/2 tsp. pepper
5 tbsp. butter or margarine	1/4 tsp. thyme
4 cups boiling water	2 slices toasted French bread, halved
5 beef bouillon cubes	1/2 cup grated Parmesan cheese
4 tsp. salt	

Saute onions in butter or margarine about 10 minutes or until lightly browned, stirring to cook evenly. Add water and bouillon cubes, bring to boil and simmer 15 minutes. Add seasonings. Place mixture in 2 qt. casserole. Place layer of French bread on top of mixture, cover with layer of cheese. Bake in oven at 400° F. until brown. Serves 4.

CALIFORNIA SALAD

3 heads crisp, chilled lettuce	1/8 tsp. Tabasco sauce (optional)
1/4 cup garlic-flavored olive oil	1/2 cup grated Parmesan cheese
1/4 cup plain salad oil	1 egg
2 tsp. salt	1/2 cup lemon juice
1/2 tsp. pepper	1 1/2 cups toasted croutons

Cut or tear lettuce into medium-sized pieces in large salad bowl. Pour garlic-flavored and plain oils over lettuce; add seasonings and cheese. Break raw egg directly over greens. Do not beat the egg. Add lemon juice. Toss thoroughly, but lightly, until none of the egg is to be seen. Add croutons. Toss again lightly. Serve at once while croutons are crisp. Do not put salad together until immediately before serving. Serves 6-8.

Garlic-flavored Oil: Chop 1 clove of garlic in 1/4 cup olive oil and let stand until needed.

Croutons: Cut thin slices of bread in small cubes, and toast in slow oven, 325° F. until thoroughly crisp and lightly browned.

CUCUMBERS WITH SOUR CREAM DRESSING

2 medium cucumbers	1 tbsp. minced onion
1 tsp. salt	1/4 tsp. sugar
1 cup sour cream	1 tsp. salt
2 tbsp. vinegar	1/4 tsp. pepper

Pare and slice cucumbers. Sprinkle with salt. Chill for 30 minutes, then press out excess water. Combine remaining ingredients and add to cucumbers. Chill before serving. Serves 4.

CHEESE AND AVOCADO SALAD

Introduce delicately flavored avocados with this snappy cheese mold. Gorgonzola or Bleu cheese may be substituted for Roquefort cheese.

2 tbsp. gelatin	3/4 tsp. salt
1/2 cup cold water	1/8 tsp. pepper
1 3-oz. pkg. cream cheese	1 avocado
1/2 cup Roquefort cheese	Salad greens
1 cup heavy cream, whipped	

Soak gelatin in cold water for 5 minutes. Dissolve over hot water. Whip cream cheese and Roquefort cheese until light and fluffy. Add whipped cream and seasonings. Pour into 9" ring mold which has been rinsed in cold water. Chill in refrigerator until set. Unmold on salad greens. Arrange avocado slices around ring. Serve with French Dressing. Serves 6.

POTTED DUCK

The tart flavor of currant jelly and oranges will give a new flavor to an "old standby."

1 6-lb. duck	1/4 tsp. pepper
1 1/2 cups water	1/3 cup tart jelly
1 orange, quartered	1 tbsp. enriched flour
3 tbsp. vinegar	3 tbsp. water
1 tsp. salt	

Cut duck into 8 pieces. Wash, dry. Prick skin well with a fork. Place in hot skillet. Cook over low heat until browned. Pour off fat frequently. Add 1 1/2 cups water, orange, vinegar, salt and pepper. Cover, simmer approximately 1 1/4 hours, turning occasionally. Add jelly, simmer 5 minutes. Place duck in hot serving dish. Mix flour and 3 tbsp. water to form paste. Blend with remaining liquid. Cook until thickened, stirring constantly. Pour over duck. Serves 6.

CHICKEN DIVAN

You can glorify leftover chicken with the addition of broccoli and a rich cheese sauce.

1/4 cup butter or margarine	1 tsp. salt
1/4 cup enriched flour	1/8 tsp. pepper
2 cups chicken stock	6 stalks cooked broccoli
1/2 cup heavy cream, whipped	1/2 cup Parmesan cheese
3 tbsp. cooking sherry	12 slices cooked chicken

Melt butter or margarine. Blend in flour. Add chicken stock and cook until thickened. Fold in cream, cooking sherry, salt and pepper. Arrange broccoli on heat-resistant platter. Cover with half of sauce. Add 1/4 cup Parmesan cheese to remaining sauce. Place sliced chicken over sauce-covered broccoli. Pour sauce over all. Sprinkle with remaining cheese. Brown under broiler for 2 or 3 minutes. Serves 6.

SHRIMP PIE

This tasty and unusual shrimp pie from Brazil may be served as an appetizer or entree.

1/3 cup chopped onions	1/8 tsp. pepper
3 tbsp. butter or margarine	2 tbsp. enriched flour
1/2 cup chopped mushrooms	1 hard cooked egg, chopped
1 1/2 cups cooked chopped shrimp (1 lb.)	12 small stuffed olives, sliced
1 cup chopped tomatoes	Pastry for one 9" double-crust pie
3/4 cup shrimp stock	
3/4 tsp. salt	

Saute onions in butter or margarine until golden brown. Add mushrooms, shrimp, tomatoes, and cook 5 minutes. Add 1/2 cup shrimp stock to shrimp mixture and simmer. (Shrimp stock is prepared by boiling uncooked, shelled and cleaned shrimp in 1 1/2 cups water for 10-15 minutes.) Add seasonings. Mix remaining 1/4 cup shrimp stock with flour and blend with mixture. Cook until thickened. Divide pastry in half, and line 9" pie plate with pastry. Fill with shrimp mixture, sprinkle with chopped egg and olives. Cover with top crust. Seal edges. Bake at 400° F. for 12-15 minutes. Yield: one 9" pie.

FRENCH SCALLOPS

These scallops are sauteed in butter or margarine with a delicious sauce and baked with crumbs.

2 cups scallops, quartered (1 lb.)	1/2 tsp. salt
1 1/2 cups cooking sherry	1/4 tsp. pepper
1 cup sliced mushrooms	2 tbsp. enriched flour
2 tbsp. butter or margarine	1 tbsp. top milk
1/4 cup finely chopped onions or scallions	1/4 cup bread crumbs
2 tbsp. chopped parsley	2 tbsp. butter or margarine, melted

Boil scallops in cooking sherry for 15 minutes. Sauté mushrooms in 2 tbsp. butter or margarine, add onions or scallions, parsley, salt and pepper. Add flour and blend. Add 1 cup liquid in which the scallops were cooked. Cook until thickened. Add top milk and scallops. Place in shells, individual baking dishes or a 1 qt. casserole. Combine crumbs and 2 tbsp. butter or margarine and use as topping. Place under broiler and brown. Serves 6.

VEAL SUPREME

Serve this in a rice ring at your next buffet party.

1 veal bone	1 cup cooking sherry
3 stalks celery	2 lemons, sliced thin
2 carrots	1 cup enriched flour
2 onions	1/4 cup butter or margarine
1 tsp. salt	8 cups sliced mushrooms (1 1/2 lbs.)
1/4 tsp. pepper	
4 lbs. veal, cut in thin strips	

Cover veal bone with cold water, add celery,

carrots, onions, salt and pepper. Simmer 3 hours. Strain. Reserve clear stock. Soak veal in cooking sherry and lemon slices for 2 hours. Drain. Dip meat in flour. Melt butter or margarine; saute veal and mushrooms until brown. Pour the clear stock over browned veal and mushrooms. Simmer until tender, about 1 hour. At end of 45 minutes, add 1/4 cup sherry in which veal was soaked. Serve with boiled rice. Serves 8.

BAKED STUFFED TOMATOES

6 tomatoes	3 tbsp. tomato juice
1 tsp. salt	1/2 cup cooking sherry
1/2 tsp. pepper	1/2 tsp. sugar
3 cups chopped mushrooms (1/2 lb.)	1 tsp. salt
6 tbsp. butter or margarine	1/2 tsp. pepper
1/2 cup minced onion	3 tbsp. bread crumbs
1/4 cup minced parsley	1 tsp. butter or margarine

Cut tomatoes in half, remove seeds and pulp. Sprinkle inside of tomatoes with 1 tsp. salt and 1/2 tsp. pepper. Sauté mushrooms in 6 tbsp. butter or margarine without browning. Add onion, parsley, tomato juice, cooking sherry, sugar, 1 tsp. salt and 1/2 tsp. pepper. Cook 10 minutes. Place tomatoes in shallow baking dish, fill with mixture, sprinkle with crumbs and dot with 1 tbsp. butter or margarine. Bake at 350° F. for 20 minutes. Serves 6.

RUSSIAN BEETS

(A flavor all their own!)

2 bunches young beets (10-12)	2 tbsp. sugar
2 tbsp. salad oil	1/2 tsp. salt
1 tbsp. enriched flour	1/8 tsp. pepper
3 tbsp. vinegar	1/2 cup sour cream

Wash beets. Cook whole in 1" of water for 45 minutes. Drain, rub off skins and chop coarsely. Heat salad oil, add flour gradually, stirring well. Add vinegar, sugar and seasonings. Stir beets into oil mixture. Immediately before serving, add cream and blend. Heat thoroughly without boiling. Serves 4.

SQUASH SOUFFLE

1 1/4 cups mashed squash or 1 pkg. frozen squash	3 tbsp. melted butter or margarine
1 tbsp. minced onion	3 egg yolks, beaten
1 tsp. salt	3 egg whites, stiffly beaten
1/8 tsp. pepper	1 1/2 cups cooked peas

Combine squash, onion, salt, pepper, butter or margarine and egg yolks. Fold in egg whites. Pour into greased 8" ring mold. Place ring mold in 1" of hot water. Bake at 350° F. for 1 hour. Unmold. Serve with cooked peas in center of ring mold. Serves 6.

PEAS PARISIENNE

1 lb. peas, shelled
1 tsp. butter or margarine
1 6-oz. jar cocktail onions
1 head lettuce, cut in eighths
2 slices bacon, diced

1/2 tsp. salt
1/4 tsp. pepper
1/2 cup water
2 tsp. enriched flour
1 tsp. butter or margarine

Place peas in saucepan with 1 tsp. butter or margarine, onions, lettuce, bacon and seasonings. Add water and bring to boil. Cook covered until just tender. Thicken liquid with flour and add remaining butter or margarine. Stir until smooth. Serves 4.

COCOANUT TORTE

The fillings in the torte can be varied. Use fruits such as strawberries, peaches, or berries. Chocolate puddings can be used topped with whipped cream and shaved chocolate.

3 egg whites
3/4 cup sugar
1/2 tsp. vanilla
1/2 tsp. vinegar
1/2 tsp. water
1/2 cup crushed unsalted soda crackers

1/2 cup shredded cocoanut
1 cup finely chopped nuts
1 cup pureed apricots
1 cup heavy cream, whipped
2 tsp. confectioners' sugar

Beat egg whites until frothy. Continue beating until they are stiff but not dry, gradually beating in 3/4 cup sugar. Add vanilla, vinegar and water. Fold in crackers, cocoanut and nuts. Spoon meringue onto lightly greased 9" pie plate. Gently spread around edges to form shallow shell. Bake at 300° F. for 30 minutes. Turn off heat. Let Torte stand in oven 15 minutes longer. Cool thoroughly. Pile apricots into shell. Combine cream and confectioners' sugar and garnish top of pie. Serves 6-8.

BAKED ALASKA IN CANDIED ORANGE SHELLS

4 large navel oranges
4 cups water
1 tsp. salt
3 cups sugar
1 cup water

1/2 cup sugar
Orange Ice Cream
3 egg whites
1/4 tsp. cream of tartar
1/2 cup sugar

Cut oranges in half. Extract juice and remove pulp. Cover orange shells with the 4 cups water, add salt and cook for 30 minutes. Drain off water and repeat process, omitting salt. Boil until rind is tender. Drain. Scrape any excess white pulp from rinds. Combine 3 cups sugar and 1 cup water and bring to boiling point. Place orange shells in syrup and simmer for 30 minutes. Drain on waxed paper. Roll shells in 1/2 cup sugar. Cool. Fill with orange ice cream. Beat egg whites until stiff. Add cream of tartar and sugar gradually, beating until glossy but not dry. Top ice cream with meringue. Bake at 425° F. for 5 minutes until brown. Candied orange shells may be prepared in advance. Serves 8.

STRAWBERRY FLAMINGO

1 pt. strawberries, hulled
2/3 cup sugar
3 cups strawberry juice
and water

5 tbsp. quick-cooking tapioca
1/4 tsp. salt
1/2 cup heavy cream, whipped

Crush strawberries slightly, add sugar, let stand 30 minutes. Pour off juice, add water to make 3 cups. Combine tapioca, salt and liquid in saucepan. Cook over low heat until tapioca is clear and mixture is thickened. Cool. Pour 1/2 of tapioca mixture into parfait glasses, chill until firm. Fold cream into remaining tapioca mixture. Pile lightly on mixture in glasses. Chill. Top with crushed strawberries. Serves 6.

CUP PUDDING

Individual puddings, similar to our cake but with that typically British sauce.

1/4 cup butter or margarine
1/4 cup sugar
2 eggs
1 tsp. lemon juice

1 cup sifted cake flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/4 cup milk

Cream butter or margarine, add sugar gradually. Add 1 egg at a time, beating well after each addition. Add lemon juice. Add sifted dry ingredients alternately with milk, beating thoroughly. Pour into 6 greased molds or custard cups. Bake at 375° F. for 20-25 minutes. Serve with Orange Marmalade Sauce. Serves 6.

Orange Marmalade Sauce

2 tbsp. butter or margarine
1 tbsp. enriched flour
1/4 cup sugar

1/4 tsp. salt
1 cup boiling water
1/3 cup orange marmalade

Melt butter or margarine, add flour, sugar, salt; blend well. Add boiling water, bring to boil, stirring constantly. Boil 1 minute, add marmalade. Serve warm on cakes.

ORANGE ICE CREAM

1 cup sugar
3 tbsp. cornstarch
1 cup boiling water
2 egg yolks, slightly beaten
1 tbsp. butter or margarine
2 egg whites, stiffly beaten

1/4 cup orange juice
1 tbsp. grated orange rind
1/2 tsp. grated lemon rind
1 cup heavy cream, whipped

Mix sugar and cornstarch. Add water slowly. Cook over direct heat, stirring constantly, until clear and thick, about 5 minutes. Pour hot mixture over egg yolks. Add butter or margarine. Cook over hot water until butter or margarine is melted and mixture is well blended. Cool. Fold in egg whites, orange juice, orange and lemon rind and cream. Freeze with control set at coldest setting; when frozen return control to normal setting. Yield: 1 qt.

LESSON I

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